

ANCORA

Restaurant & Bar

Starters

Bruschetta	3.50
With a creamy spicy sausage and cheese topping	
Bruschetta (V)	2.95
Chopped tomato, garlic, basil on toasted bread	
Garlic Pizza Bread (V)	
Plain or Tomato	2.95
with Cheese	+ 75p
Olive Assortite (V)	3.25
Bowl of Mixed olives and Crusty Bread	
Spare Ribs	5.95
Roasted in our own Honey and Orange sauce	
King prawns	6.25
grilled with white wine, garlic and Lemon	
Field Mushrooms (V)	4.95
topped with Spinach and Feta cheese	
Homemade Pate	4.95
Chefs own Chicken and Duck Liver Pateserved with toasted bread and cranberries sauce	
Prawn Salad	4.95
with our own Marie Rose Sauce	
Polpette Piccanti	4.95
Meat balls in a spice tomato sauce	
Calamari Fritti	5.75
Deep fried squid	
Ancoras Fish Cakes	4.95
served with a Thai chilli sauce	
Antipasto	7.25
Assortment of Italian Cured Meat, Parma Ham, Salami, Mortadella, Olives and Pecorino	
Baked Aubergine (V)	4.95
with tomato and mozzarella	
Minestrone (V)	3.75
Italian Vegetable Soup	
Soup of the Day	3.75

Salads

Cesare	7.90
Grilled Chicken, Croutons, Parmesan	
Greek Salad	7.90
Olives, tomato, Cucumber, Onions and Feta Cheese	

Pasta

Spaghetti Napoli (V)	4.95 /7.50
Tomato and Basil Sauce	
Bolognese	4.95 /7.50
The traditional Italian dish	
Carbonara	4.95 /7.50
Bacon, Cream and Yolk of egg	
Meat Balls	4.95 /7.50
Penne Mare e Monti	4.95 /7.50
Wild mushrooms, prawns in acream sauce	
Arrabbiata	4.95 /7.50
Tomatoes, peppers Calabrese sausage and chilli	
Salmon	4.95 /7.50
Smoked Salmon, Cream and Tomato	
Tagliolini Primavera (V)	4.95 /7.50
Asparagus, Broccoli, Courgette, cream and tomato	
Gamberoni	+1.95
King Prawns Tomato and a touch of cream	
Lasagna Verde	4.95 /7.50
Layers of green pasta with cheese and Bolognese sauce, baked in the oven	
Cannelloni al Forno	4.95 /7.50
Pasta tubes filled with meat and spinach	
Rigatoni all`Anatra	4.95 /7.50
Duck ragu with a touch of cream	

Risotto

Risotto di Pollo	4.95 /7.50
Chicken Risotto	
Risotto Mare	4.95 /7.50
Seafood Risotto	
Risotto Funghi	4.95 /7.50
Mushrooms Risotto	

Pizze

Pizza Margherita (V)	6.25
Tomato and Mozzarella	
Pizza Ortolana	7.95
Tomato, Mozzarella, Chicken, Spinach and Onions	
Pizza Prosciutto e Funghi	7.95
Ham, and Mushrooms	
Pizza Quattro Stagioni (V)	7.95
Artichokes, Peppers, Mushrooms, Asparagus, Tomato and Mozzarella	
Pizza Calabrese (Hot)	7.95
Tomato, Garlic, Mozzarella, Calabrese Sausage and Chili	
Crostone Toscano	7.95
Mozzarella, Parma Ham and Rocket	
Pizza Siciliana	7.95
Tomato, Mozzarella, Tuna, Anchovies and Capers	
Pizza Calzone	7.95
Mozzarella, Ham, Tomato	
Pizza Pugliese	7.95
Mozzarella, Tomato, Onions, Sausages and Spinach	
Extra toppings	75p
Tuna, Salami, Sweetcorn, Pineapple, Chicken, Fried Egg, Asparagus, Parma Ham, Smoked Salmon, Rocket salad	

Meat Dishes (all served with Vegetables and Potatoes)

Grilled Fillet Steak	15.95
Peppercorn sauce	
T-Bone Steak	18.75
grilled with olive oil and rosemary	
Grilled Sirloin Steak	13.95
With Chasseur or Diane sauce	
Venison Escallops'	13.50
Winter berries and port sauce	
Rack of Lamb	15.95
Roasted in Red Wine and Rosemary	
Pollo Milanese	12.95
Breast of Chicken in breadcrumbs, pan-fried, served with Spaghetti Napoli	
Pollo Saltimbocca	12.95
Breast of Chicken topped with Parma ham and sage with a touch of tomato and chicken stock	
Chicken Calabrese	11.95
Breast of Chicken cooked with spicy sausages, tomato and cannellini beans	
Chicken with fresh Mushrooms	11.95
White Wine and a little cream	
Birtwistles Old English Sausages	8.50
Served on Creamed Mash with red onion gravy	
Half Roast Duck all`Arancia	15.95
with orange sauce and flambé with brandy	

Fish Dishes (all served with Vegetables and Potatoes)

Grilled Fillets of Sea bass	13.95
Salmon Steak	12.95
in a white wine and Lobster Sauce	
Scampi Fried or Provincial	12.95
Scampi in tomato & garlic served with Rice or vegetables and potatoes	
Platessa all`Ancora fillets of Plaice	12.95
with mushrooms, Asparagus in a cream sauce	
Beer Battered Fish and Chips	8.95
with Creamed Peas	

Side Orders

Fried Courgette	
Rocket salad with shavings of Parmesan	
Wilted spinach	2.75
Mixed Salad	
Tomato and Onion Salad	
Chunky chips	1.95
French Fries	1.95

Due to the presence of nuts in our kitchen, there is a small chance that nut traces may be found in any of our food.
Discretionary 10% service on parties of 8 or more

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White Wines

Trebbiano D'Abruzzo The house white. Dry, with a full, fresh taste. 1 litre...12.95 1/2 litre...6.50 glass (17.5cl)..	3.00
Pinot Grigio Veneto Exquisite white wine. Straw yellow, with a fruity fragrance. Dry and crisp.	15.75 glass 3.75
Grillo Bianco – Lascari – Sicily, Italy A distinctive, floral bouquet, is followed by a fresh, but surprisingly rich, palate with plenty of citrus and tropical fruit flavours	14.95
Frascati Superiore Crispy white wine from the hills of Rome	14.95
Gavi di Gavi Gavi is an established star amongst dry white wines. Made from Cortese grapes, it is dry, crisp and fresh	18.50
Chardonnay Australian Fully ripe chardonnay with a soft oak character	14.95 glass 3.75
Chilean Sauvignon Blanc Fruity Chilean white full of flavour.	15.70 glass 3.75
Chablis Dry and crisp, classic white wine.	21.95

Red Wines

Montepulciano D'Abruzzo The house red. Dry and full-bodied. 1 litre...12.95 1/2 litre ...6.50 glass (17.5cl)....	3.00
Nero D`Avola Rich delicious blackcurrant and dark fruit flavours with a smooth finish	15.75
Chianti Classico Medium bodied dry red, with a lasting flavour.	16.95 glass 4.00
Amarone Valpolicella An impressive, strong, smooth and fruity, dry red wine.	34.90
Barolo The most noble amongst Piemontese wines. Dry, full and robust.	29.90
Shiraz - South African Rich brilliant red, full bodied with a depth of flavour.	16.95
Rioja Crianza Full bodied and fruity red.	16.50
Chilean Cabernet Sauvignon Full bodied red from Chile, lovely fruity flavour and soft bouquet.	15.95 glass 3.75
Cote Du Rhone	17.95
Chilean Merlot A full-bodied wine with Blackberry flavours	16.95 glass 4.00

Vini Rose (Rose Wines)

Chiarretto del Garda Italian dry rosé from Lake Garda	15.90
Pinot Grigio Rose A dry, fresh, fruity, light style rose`	15.90 glass 4.00
Champagne e Sparkling Wine	
Prosecco Very soft, easy drinking sparkler. Ideal as an aperitif	17.95 glass 4.50
Pinot Grigio 'Sparkling Rose'	18.95 glass 5.00
House Champagne - Guy de St Flavy	26.90 glass 6.50
Veuve-Cliquot Yellow Label Brut	45.00
Mercier Rose	48.00
Moët & Chandon	52.90

Beer

Carling	3.00
Stella	3.10
Fosters	3.00
John Smiths	2.70
Guinness	3.10
Bottled Beer	
Budwiser	2.90
Peroni	2.90
Sol	2.90
Becks	2.90
San Miguel	2.90

Soft Drinks

Pomegranate	1.20
Coca Cola	1.20
Lemonade	1.20
Appletizer	1.60
Fruit Shoot	70p
J20	1.80
Cranberry	1.20
½ L Mineral Water	2.00
75cl Mineral Water	3.00
Splash	50p