



Woburn Sands

THE CLASSICS

STARTERS

Classic Pomodoro (v) (n) - £6.50

Diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread topped with wild rocket and a balsamic reduction

Meat'A'Ball - £6.95

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

Calamari - £7.95

Lightly floured pieces of squid, quick fried, served with a garlic mayonnaise dip and wild rocket

Funghi Trifolati (v) - £6.95

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Nonna's Sharing Platter - £15.00

Freshly baked bread, a selection of cured meats, Maltese sausage, marinated olives, sundried tomatoes, ricotta stuffed peppers, grilled marinated peppers, mozzarella, garlic butter beans, rocket, olive oil and balsamic dip

PASTA

(deduct £4 for child portions)

Linguine Bolognese - £10.95

Fresh three meat ragu with Nonna's tomato sauce

Lasagne - £12.95

Traditionally cooked, layered with a rich meaty ragu and béchamel sauce. Served with a small side salad

Cassaraccia Alla Nonna - £11.95

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Linguine Salmone - £12.25

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with wild rocket

Cassaraccia Genovese (v) (n) - £10.95

Courgette, green beans, red onion, black olives in a creamy pesto sauce

Linguine Carbonara - £10.95

Pancetta, onions, parsley, egg yolk, parmesan with a touch of cream

PIZZA

(deduct £4 for child portions)

Margherita (v) - £9.95

Tomato sauce, fior di latte mozzarella and fresh basil

Prosciutto Funghi - £11.25

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola - £12.95

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

Spicy Meatball - £12.95

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

Vegetariana (v) - £11.95

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

CARNE

Pollo Romana - £20.95

French cornfed chicken supreme wrapped in parma ham and stuffed with sage butter, baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes

8oz Ribeye Steak - £21.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes

Add £2.99 for any of the following sauces -

Red Wine, Pizzaiola, Mushroom Zola



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SEASONAL MENU

STARTERS

Fritto Misto (sharer) - £12.95

Whitebait, mussel meat, squid rings and butterflied king prawns lightly floured with a touch of polenta. Accompanied by a fresh lemon to squeeze and a garlic mayonnaise dip

Celebration of Beets (v) - £8.20

Finely sliced mixed dehydrated heritage beetroot and caramelised cubed beetroot in a sweet fig & balsamic glaze, homemade honeycomb, two crispy mixed herb crostini topped with local Cambridgeshire goat's curd and white summer truffle

Gioia Estate - £8.50

Gorgonzola dolce melted on garlic crostini topped with Parma ham, caramelised figs and pea-shoots. Accompanied by crispy chicken wings

PASTA & RISOTTO

Crab & Scallop Risotto - £18.95

A light lemon, garlic and thyme risotto made with blue swimmer crab topped with fresh scallops, caviar and a vanilla & lime foam

Lamb Neck Rigatoni - £18.25

Slow cooked lamb neck, shredded and tossed together with anchovies, capers, garlic and lemon breadcrumbs

Fig & Goat's Cheese Ravioli (v) - £16.50

Sautéed in butter, diced apricots and sage with a touch of chilli pepper flakes and smoked garlic. Finished with fresh pea-shoot and Parmigiana shavings

PIZZA

Riva del Mare Pizza - £14.50

A light tomato base topped with griddled courgette, cherry tomatoes, capers and mussel meat. Finished with crispy whitebait and a lemon mayonnaise

Pulled Pork Cattivo Ragazzo - £15.00

A light tomato base topped with fior de latte mozzarella cheese, lashings of pulled pork, roasted silver skin onions and artichoke. Topped with watercress

MAINS

18oz Veal Tomahawk - £22.95

Served with a lemon herb crushed potato, confit leek and a Merlot red wine, mushroom & olive sauce. Finished with roasted cherry tomatoes

Gammon Steak - £19.50

Topped with a gorgonzola crumb, aged Manchego cheese and confit egg yolk. Served alongside white truffle French fries, brown buttered courgette and a beetroot & crème fraiche sauce

Stuffed Blackhead Sea Bream - £20.95

With lemon thyme and artichoke served with a warm potato, fennel & apple salad

Nonna's Summer Salad - £16.95

Roasted peach, honey glazed marrow with crushed pistachio and sesame seeds tossed together with baby spinach, shredded fennel and sliced radish. Topped with halloumi croutons drizzled in pomegranate molasses

SIDES

Burnt Aubergine Salad Topped with Sweet Pomegranate - £6.95

Warm Potato, Fennel & Apple salad - £6.75

Sautéed Friarielli (Turnip Tops) with Crispy Pancetta - £7.10