

# Cure Bistro Dinner Menu

## Olives & Breads

*Fresh, baked, and made to share (or not, we won't judge).*

### **Olives — 5**

Marinated mixed olives with a hint of citrus and spice. A salty-savoury opener.

### **Artisan Breads — 5**

House-made breads served with balsamic and olive oil. (v)(vg)

### **Focaccia al Rosmarino — 7**

Flatbread with garlic, rosemary and sea salt. (v)

### **Garlic Bread with Tomato — 7**

Brushed with tomato sauce and basil. (v)

### **Garlic Bread with Cheese — 8**

Melted indulgence on crispy flatbread. (v)

### **Garlic Bread Special — 8**

Half cheese, half tomato. All win. (v)

## Starters

*Italian warmth in every bite. Your prelude to the perfect meal.*

### **Bruschetta Pomodoro — 8**

Toasted Altamura bread topped with cherry tomatoes, garlic and basil oil. (v)

### **Caprese Salad — 10**

Cherry vine tomatoes with buffalo mozzarella, finished with olive oil and fresh basil. (v)

### **Calamari Fritti — 10**

Crisp fried calamari with garlic mayo. Coastal, simple, perfect.

### **Duck Pâté — 10**

Smooth duck liver pâté flamed with brandy and port, served with warm Italian bread and cranberry.

### **Vegetable Antipasto — 10**

Grilled peppers, aubergine and courgettes in olive oil, garlic, chilli and mint, with Burrata and focaccia. (v)

### **Cesar Salad — 10**

Classic Caesar salad with grilled chicken breast, parmesan, baby gem and garlic croutons.

### **Brie — 9**

Deep-fried breaded brie with warm mango chutney. Rich and gooey. (v)

### **Garlic Mushrooms — 10**

Garlic mushrooms in cream sauce, served with toasted Altamura bread. (v)

### **Gamberoni Diavola — 12**

Tiger prawns with garlic, chilli, cherry tomatoes and white wine. Juicy and fiery.

### **Antipasto Carne — 12.95**

Traditional Italian cured meats, Burrata, grilled vegetables and fresh bread. Perfect for grazing.

### **Soup of the day — 7**

Homemade soup of the day. Ask your server. (v)(vg)

### **Barbecue pork ribs — 10**

Barbecued pork ribs glazed in a homemade oriental sauce.

## Sides & Salads

*For mixing, matching or grazing.*

### **Insalata Mista — 5**

Fresh mixed salad.

### **Pomodoro e Cipolla — 5**

Tomato and red onion salad.

### **Zucchini Fritti — 5**

Lightly fried courgette.

### **French Fries — 4**

Make it truffle & parmesan — +1.5

### **Rucola — 6**

Rocket, parmesan shavings and balsamic glaze.

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## Pasta

### **Spaghetti Carbonara — 14**

Roman classic crispy pancetta and creamy Parmesan sauce.

### **Spaghetti Pomodoro e Basilico — 14**

San Marzano tomato sauce, garlic, olive oil and basil. (v)(ve)

### **Spaghetti Gamberoni Picante — 16**

Tiger prawns with cherry tomatoes, garlic, and chilli. Zingy with a subtle heat.

### **Gnocchetti alla Bolognese — 14**

Sardinian shell pasta with slow-cooked beef ragu.

### **Gnocchi Carlofortina — 14**

Roasted cherry tomatoes, basil and mozzarella (or vegan cheese). (v)(ve)

### **Lasagne — 14**

Layered beef ragu, bechamel, parmesan and basil.

### **Gnocchetti Sardi Alfredo — 14**

Grilled chicken and mushrooms in creamy tomato sauce.

### **Gnocchetti Sardi alla Campidanese — 15**

Sausage ragu with Sardinian shell pasta.

### **Tagliatelle Diavola — 15**

Beef fillet strips, chilli, garlic, Dijon, demi-glace and cream.

### **Ravioli Tartufo — 16**

Mushroom-filled ravioli with a porcini truffle cream sauce. (v)

### **Ravioli Lobster — 18**

Lobster-filled ravioli in bisque sauce with baby prawns, flamed in brandy.

### **Fregula alla Barbaricina — 14**

Sardinian couscous with mushrooms, porcini, parmesan and truffle oil. (v)

### **Fregula alla Cagliariitana — 16**

Sardinian couscous with calamari, prawns, mussels and cherry tomato sauce.

GF Penne available upon request\*

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## Pizza

### **Margherita – 12**

Tomato, mozzarella, basil. (v)

### **Pollo Parmigiano – 13**

Tomato & cheese pizza with chicken, cherry tomatoes, basil and parmesan shavings.

### **Diavola – 14**

Chorizo, Calabrian sausages, Italian spicy salami, mozzarella, red onions, topped with rocket.

### **Calzone – 14**

Folded pizza with ham, mushrooms, spicy salami, garlic.

### **Parma – 14**

Tomato, buffalo mozzarella, Parma ham, rocket, parmesan shavings.

### **Prosciutto e Funghi – 13**

Tomato, mozzarella, ham & mushrooms.

### **Rustica – 14**

Tomato, grilled vegetables, topped with rocket leaves and goat cheese. (v)

### **Algherese – 14**

Tomato, mozzarella, baby prawns, tuna, anchovies &

GF pizza bases available upon request\*

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## Mains

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### **Pollo Crema — 18.95**

Pan-fried chicken breast with gnocchi, Porcini mushrooms and cream sauce.

### **Pollo alla Milanese — 18.95**

Crispy breaded chicken with melted mozzarella, served with tomato spaghetti.

### **Ribeye 10oz — 28**

28 days matured grass fed served with tender stem broccoli and a choice of green peppercorn, blue cheese, Diane, or garlic butter sauce.

### **Lamb shank — 28**

Lamb shank with red wine, tomato and rosemary demi-glace. Served with vegetables.

### **Fish of the day — 22.95**

Pan-fried Fish with vegetables and garlic butter sauce.

### **Fillet steak 8oz — 30**

28 days matured grass fed fillet steak with your choice of green peppercorn, blue cheese, Diane, or garlic butter sauce. Served with sautéed mushrooms & roasted tomatoes

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