DESSERTS

Pizza Alla Nutella (WMHAZSO) £10.50 Pizza with Nutella. crushed hazelnuts and strawberries

Tiramisu (WMESO) £6.50

Savoiardi biscuits soaked in a coffee liqueur, layered with mascarpone cream and dusted with cocoa powder

Profiterol Bianco (WMN SOF) £6.50 Choux pastry filled with chocolate cream and topped with vanilla flavoured cream and chocolate sauce

Biscoff Cheesecake (W M SO) £6.50 Smooth biscoff cheesecake sat on a biscoff biscuit base, topped with a layer of biscoff spread & finished with crumb topping and chocolate sauce

Toffee And Honeycomb (MSO) £6.50 Cheesecake

A crunchy biscuit base with a white chocolate cheesecake studded with chocolate coated honeycomb pieces and topped with chocolate shavings and toffee sauce

Vegan and Gluten Free Chocolate

Truffle Brownie Torte (SO V VE) £6.50 Chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

SOFT DRINKS

	Half	Pint
Pepsi	£2.95	£3.95
Pepsi max	£2.95	£3.95
R. whites lemonade	£2.95	£3.95
Tango orange	£2.95	£3.95
Apple juice	£2.95	£3.95
Orange juice	£2.95	£3.95
Coca-cola bottle 330ml	£3.95	
Coca-cola zero bottle 330ml		£3.95
San Pellegrino can 330ml		£3.95
Redbull can 250ml		£3.95
Still or Sparkling water		£3.95
bottle 500ml		

MOCKTAILS

Piña No-Lada £6.95

Pineapple juice with coconut cream

Peach Please £6.95

Peach. lime and chilled lemonade

Tropical Thunder £6.95 Passion fruit. lime and chilled lemonade

Strawberry Cooler £6.95 Strawberries, lime and chilled lemonade

Mango Cooler £6.95

Mango, lime and chilled lemonade

COCKTAILS

2 for £20

Strawberry Daiguiri £11.50

Juicy strawberries and fresh lime juice mixed with Captain Morgan's White Rum to create a vibrant cocktail that is bursting with flavour

Passionfruit Martini £11.50

Passionfruit and Smirnoff Vodka infused with delicate flavours of citrus and vanilla complete this classic and refreshing cocktail

Garden Martini £11.50

Crisp apple, with subtle notes of citrus and elderflower, combined with Gordon's Gin make this one fresh and easy drinking. Sure to be your new favourite gin cocktail

Aperol Spritz £11.50

Aperol, prosecco and splash of soda water

Piña Colada £11.50

A tropical blend of rich coconut cream, Malibu and pineapple juice

Sex On The Beach £11.50

Vodka, Peach Schnapps, orange juice and Grenadine

Spiced Cuba Libre £11.50

A popular Cuban cocktail with mermaid distillery spice rum, fresh lime & dash of coke over ice

DESSERT COCKTAILS

Espresso Martini £11.50

Rich, smooth and a perfect pick-me-up, this sumptuous sipper mixes dark roast cold-brew coffee and velvety notes of cocoa and maple. Made with 48-hour steeped cold-brew and dark roast beans

Irish Coffee £9.95

Jameson Whiskey with fresh ground coffee, topped with thick cream

Frangelico Martini £11.50

A hazelnut twist on the classic espresso martini

Piña Colada £11.50

A tropical blend of rich coconut cream, Malibu and pineapple juice

LIQUEUR COFFEES

CHOOSE A 25ml Shot £6.50

Baileys, Kahlua, Amaretto, Frangelico, Rum or Brandy added to your Latte/ Cappuccino

Caffe Corretto £5.00

Shot of espresso with a small amount of liqueur (grappa, sambuca or brandy)

HOT DRINKS

Espresso	£3.00	£3.50
Macchiato	£3.20	£3.70
Americano		£4.00
Cappuccino		£4.50
Caffè latte		£4.50
Flat white		£4.50
Hot chocolate		£4.00
Mocha		£4.25
English Breakfast Tea (p	oot for one)	£2.95
Fruit & herbal tea (Please ask for our selection)		£2.95
Babyccino (for the little ones) Frothy milk with chocolate sprink		£2.00
Soya/ Oat milk		£0.50
Flavoured syrup Vanilla, Caramel		£1.00
Extra shot of coffee		£0.50

DIGESTIF **25ML** £3.95

Amaretto

Limoncello

Grappa

Amaro (Please ask about our selection)

Sambuca

Galliano

Frangelico

BOTTLED BEER & CIDER

Budweiser 4.8% 330ml	£5.50
Gluten Free Peroni 5% 330ml	£5.95
Birra Moretti Zero 0% 330ml	£5.95
Sandbanks Golden Years Ale 4.3% 500ml	£5.95

DRAUGHT BEER & CIDER

Birra Moretti 4.6%	Half £5.00	Pint £7.00
Old Mount Berries & Cherries 4%	£5.00	£6.50

SPIRITS & LIQUEURS

25ml 50ml Standard £5.50 £7.50 Premium £6.50 £8.50

(Please ask about our selection)

WINE

White Wine Bottle 250ml 175ml

Terrazzo Falanghina £24.95 £8.50 £7.50 Puglia, Italy | 12%

This Puglian Falanghina has a good body and structure which contains fresh and fruity notes and gives out citrus-floral aromas

Àpulo Fiano £26.95 Puglia, Italy | 12.5%

A broad bouquet that opens with notes of peach, grapefruit and lemon peel, followed by hints of orange blossom, jasmine and lemon balm. Lively, fresh and intensely aromatic. The fruity and floral notes on the nose follow through perfectly on the palate

Miopasso Grillo Appassimento

Sicily, Italy I 13.5%

On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish. The colour is straw vellow with flecks of gold

Rosé Vine Bottle 250ml 175ml

Laroma Pinot Grigio Rosato

£24.95 £8.50 £7.50 Sicily, Italy | 11% As pleasing a Pinot Grigio rosé as you could find. It has freshness, delicacy and rose-scented charm all the way through

Red Vine Bottle 250ml 175ml Gran Rosso Primitivo-Negroamaro

Puglia, Italy | 13.5% £24.95 £8.50 £7.50 Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes

Miopasso Nero D'avola Appassimento

Sicily, Italy | 14%

£26.95

Intense bouquet with deep notes of dark cherries, damsons and blackcurrants. The palate is powerful yet approachable, with silky smooth tannins, great depth of flavour and layers of complexity

Volpetto Chianti

Tuscany, Italy | 12.5% £31.95

A lively and intense Chianti. Red plum and fig with a splash of cherry tart, this is well-structured, full-bodied and great with red meats and pastas

SPARKLING WINE & CHAMPAGNE

Bottle

750ml

£37.95

£40

Bottle

200ml

£11

Prosecco Spumante Ca'bolani

Friuli-Venezia Giulia, Italy | 11% Pale straw-yellow and a fine, clear mousse with

delicate bubbles. Exuberantly fruity, aromatic, with appley notes. Well-balanced and easy-drinking with delicate hints of almond

Prosecco Ca'bolani Rosé

Friuli-Venezia Giulia, Italy | 11%

Pale pink in colour with fine bubbles. Pleasantly fruity and refreshing on the palate with notes of crisp Rennet apples and red berry fruits

Moët & Chandon Brut Impérial £85

Champagne, France | 12%

An elegant golden straw yellow colour with green highlights, whilst on the nose there is a vibrant intensity of green apple and citrus fruits. Finishing with the delicious sumptuousness of white fleshed fruit on the palate







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www.elmurrino.com









STARTERS

Marinated Olives (V VE) £5.00

Small Large Focaccia all'aglio (WMV) £6.95 £9.95 Garlic pizza with cheese

Homemade

Garlic Dip

£1.50

Focaccia con Caprino (W M SD) £7.95 £10.95 Pizza dough with fiordilatte mozzarella. Goat's cheese and caramelised onions

Avocado e Salmone (EMPINF) £8.95 Avocado with smoked salmon on a bed of rocket with a homemade pesto dressing

Bocconcino Tricolore (EMPIN VI £8.50 Buffalo mozzarella with fresh tomatoes, avocado on a bed of iceburg lettuce with a homemade pesto dressing

Calamari Fritti (W MO E SO MU) £8.95 Crispy squid served with a tartar sauce dip

Gamberoni Fritti (CR W SO SS P) £8.95 Tiger prawns served with a sweet chilli dip

Impepata di Cozze (w c MO) 💋 £10.50 £15.50 Mussels in a white wine and tomato sauce. infused with garlic and green chilli served with homemade

Bruschetta Napoletana (W V VE) £6.95 Chopped tomatoes, garlic, oregano and EVO on homemade ciabatta bread -add Mozzarella (M) £0.95

Funghi alla Crema (WEMSDV) £8.50 Pan fried mushrooms and onions in a creamy, garlic white wine sauce served with homemade ciabatta bread

Polpette al Forno (WCMUEMSD) £8.95 Oven baked meatballs in a tomato sauce topped with mozzarella served with homemade ciabatta bread

SHARERS

IDEAL FOR 2 PEOPLE TO SHARE

Tagliere Misto (W M) £17.95 Selection of Italian cold meats and cheese served with olives and homemade ciabatta bread

Misto Mare (w so c cr ss mu mo e p) £19.95 Calamari, mussels, tiger prawns served with homemade ciabatta bread and a tartar sauce

Allergy Information

С	Celery	MU	Mustard
	Crustaceans	Р	Peanuts
Ε	Eggs	PIN	Pine nuts
EVO	Extra Virgin Olive Oil	SS	Sesame See
F	Fish	SO	Soya
HAZ	Hazelnuts	SD	Sulphur Dio
L	Lupin	V	Vegetarian
М	Milk	VE	Vegan
МО	Molluscs	W	Wheat
	VEV		

MAINS

PIZZA

El Murrino pizzas are handmade by our experienced pizzaiolo team using fresh ingredients and slow rising dough, fired to perfection at 450°C in our Wood Fired pizza oven Feel free to watch your pizza being prepared and fired in our open plan kitchen.

L Marinara (W V VE) £10.95 Tomato, garlic, oregano, basil, EVO (No cheese) -add Mozzarella (M) £1.50

Napoletana (W F) £12.50 Anchovies, black olives, capers, oregano, tomato, basil. EVO (No cheese) -add Mozzarella (M) £1.50

L Margherita (W M V) £12.50 Tomato, fiordilatte mozzarella, basil, EVO

Pepperoni (W M) £13.95 Pepperoni, fiordilatte mozzarella, tomato, basil. EVO

Caprese (WMV) £14.50 Buffalo mozzarella, cherry tomatoes, fiordilatte mozzarella, tomato, basil, EVO

Bufalina (WMV) £13.95 Buffalo mozzarella, tomato, basil, EVO

Bufalina Special (WME) £14.95 Parma ham, buffalo mozzarella, rocket. parmesan shavings, tomato, EVO

Funghi e Prosciutto (W M) £14.50 Italian cooked ham, mushrooms, fiordilatte mozzarella. tomato. EVO

Capricciosa (W M) £14.95 Italian cooked ham, artichokes, mushrooms. black olives, fiordilatte mozzarella, tomato, EVO

Calabrese Special (W M) £14.95 Spicy salami, spicy soft 'Nduja, red onions, black olives, fiordilatte mozzarella, tomato, basil, EVO

Diavola (w m) £13.95 Spicy salami, fresh green chilli, fiordilatte mozzarella, tomato, basil, EVO

L Pollo (w m) £14.50 Roasted chicken, roasted peppers, fiordilatte mozzarella, tomato, EVO

Salmone e Gamberetti (WMCRF) £15.95 Smoked salmon, shrimps, fiordilatte mozzarella, tomato, sliced lemon, EVO

L Vegetariana (W M V) £13.50 Courgettes, aubergine, red onions, roasted peppers, fiordilatte mozzarella, tomato, basil, EVO

L Caprino e Cipolla (WMSDV) £14.50 Goat's cheese, caramelised onions, mushrooms, rocket, black olives, fiordilatte mozzarella, tomato, EVO

L Calzone (WM) £14.50 Italian cooked ham, fiordilatte mozzarella. tomato, FVO

BBQ Pulled Pork (WCMUM) £14.95 Pulled pork, red onions, fiordilatte mozzarella, BBO sauce

Americano (WMSO) £14.95 Hot dog, fiordilatte mozzarella, tomato sauce topped with chips

Quattro Formaggi (W M V) £14.50 Goat's cheese, smoked cheese, gorgonzola cheese, fiordilatte mozzarella (No tomato sauce)

Pizza's can be made with Vegan Cheese Any Pizza can be made "Calzone" for £1

Extra Pizza Toppings

*Non Gluten containing ingredient base £3.00

£2.95 Per Topping

Chicken, Buffalo mozzarella, Parma ham, Italian cooked ham, Spicy soft 'Nduja, Spicy salami, Pepperoni, Pulled pork, Hotdog, Smoked salmon, Anchovies, Goats cheese, Shrimps.

LUNCH DEAL

Any main with the L

Available until 4pm Mon-Fri

£9.95

Excludes bottles

£2.00 Per Topping

Fiordilatte mozzarella, Smoked cheese, Gorgonzola cheese, Mushrooms, Cherry tomato, Garlic, Olives, Capers, Peppers, Courgettes, Aubergine, Red onions, Caramelised onions, Fresh green chillies. Artichokes. Rocket. Basil, Parmesan shavings.

UPGRADE with a soft drink

£10.95

PASTA

All of our Pasta's are cooked al dente. If you would prefer it cooked a little longer please let us know.

L Penne all'Arrabbiata (w v ve c) £11.95 🌙 Penne in tomato sauce with garlic and fresh green chilli -add Chicken £2.50

L Spaghetti alla Carbonara (WME) £13.95 Spaghetti in a creamy sauce with pancetta, finished with pecorino romano cheese -with **Egg Yolk** £1.00

L Spaghetti alla Bolognese (W C SD) £13.95 Spaghetti with minced beef and pork in an italian raqu

L Lasagna al Forno (WMCESD) £13.95 Layers of pasta in a bolognese and bechamel sauce topped with cheese

L Tagliatelle con Pollo Arrosto (W M PIN E) £13.95 Tagliatelle in a creamy white wine sauce with parmesan cheese, chicken, spinach, cherry tomato and pesto

Penne Piccante (WMC) £14.50 Penne in a creamy tomato sauce with garlic, fresh green chilli, red onions, mushrooms and salami napoli

SALAD

Caesar Salad (EFMWMUSD) £10.95 Crisp romaine lettuce, parmesan shavings croutons and caesar dressing -add Chicken £2.95 -add Anchovies £2.95

Avocado e Salmone (FM PIN F) £14.95 Avocado with smoked salmon on a bed of rocket with a homemade pesto dressing

Bocconcino Tricolore (FM PIN VI £13.95 Buffalo mozzarella with fresh tomatoes, avocado on a bed of iceburg lettuce with a homemade pesto dressing

SIDES

Chips (SO) £4.95

Sweet potato chips (so) £5.95

Mixed salad (v) £5.95 With a lemon dressing

Homemade bread (WSDM) £5.95 Served with butter, balsamic vinegar and EVO

If you have any food allergies, intolerances, or special dietary requirements, please speak to a member of staff about the ingredients in your meal.

*Please note our non gluten pizza bases are made with non gluten containing ingredients. However they are made in an environment where gluten (flour) is present, so it is not possible to guarantee the absence of traces of gluten. Not Suitable for Coeliacs.

Spaghetti con Polpette (WMCEMU) £13.95 Spaghetti in a tomato sauce with meatballs

Gluten Free

Pasta Available £2.00

L Tagliatelle alla Crema (WME) £13.95 Tagliatelle in a creamy sauce with mushrooms and pancetta

Tagliatelle al Salmone (WMFCE) £15.50 Tagliatelle in a creamy tomato sauce with smoked salmon and roasted pepper

Spaghetti ai Frutti di Mare (WCMOCRFSD) £16.95 Spaghetti with a selection of seafood in tomato sauce, white wine, garlic and parsley

L Spaghetti Vegetariani (w c v ve) £13.50 Spaghetti in a tomato sauce with onions, mushrooms, spinach, peppers and olives

RISOTTI

Risotto ai Frutti di Mare (CFMOCRSD) £16.95 Sautéed rice with a selection of seafood in a tomato, garlic and white wine sauce

Risotto Selvaggio (MEVSD) £14.95 Sautéed rice with wild mushrooms, garlic, onions, white wine, parmesan shavings and truffle oil -add Chicken £2.50

Risotto Vegetarian (MCV) £14.95 Sautéed rice with onions, mushrooms, spinach, peppers and olives in a tomato sauce -add Chicken £2.50

