



TRATTORIA  
*Rustica*

20 PRINCES STREET NORWICH NR3 1AE

WINE AND  
DESSERTS

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Most dishes are made to order - Please ask if you want any ingredients removed whilst ordering. Any concerns regarding your order must be raised at the beginning of your meal as food consumed will be fully charged for. All Trattoria Rustica employees receive above the national living wage and ALL tips are shared amongst the team who helped create your dining experience. We encourage our customers to pay contactless by phone or by card when possible. We do not accept cheques. Optional 10% service charge will be added to your bill.



## SPUMANTI SPARKLING WINE

### Prosecco Italiano !..... £32.95

This is full of classic Prosecco flavour. Think white blossom, pear and peachy stone fruit. It's a delicious aperitif or party wine.

By the glass 125ml £8.95

### Asti Spumante !..... £29.95

A delightfully fresh and softly sparkling sweet wine produced in the Northern Italian region of Asti. Appreciated for its fruitiness.

### Rosé Prosecco !..... £32.95

Dry, fresh and zesty, with notes of redcurrants and raspberries, and a lovely floral quality. It's seriously moreish.

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## CHAMPAGNE

### House Champagne !..... £59.95

A well-balanced champagne fresh and lively, with light aromas of citrus fruits, toasty nose, stylish, full-bodied character.

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## FINEST COCKTAILS

### Amalfitano ! £9.95

A blend of blue raspberry syrup, Limoncello di capri, Prosecco and ice.

### Aperol Spritz ! £9.95

A blend of Aperol, Prosecco, club soda, sliced orange and ice.

### Bellini ! £9.95

A blend of peach Nectar, Archers, Prosecco and ice.

### Don Giovanni £9.95

A blend of Limoncello, elderflower cordial, Sicilian lemonade, lime, sliced lemon and ice.

### God Father £9.95

A blend of Amaretto di Saronno, coke, sliced lemon and ice.

### Rossini ! £10.95

A blend of Campari, San Pellegrino orange, sliced orange and ice.

### Donatella £10.95

A blend of Tanqueray gin, cloudy apple juice, sliced lemon, elderflower, cordial and ice.

### Serafino £10.95

A blend of rose gin, raspberry syrup, tonic water, sliced lemon and ice.

## ITALIAN, WORLD BEERS AND CIDERS

### Peroni Nastro Azzurro Beer ..... £4.95

330ml Bottle

### Moretti Italian Beer ..... £4.95

330ml Bottle

### Adnams Bitter Ale ..... £6.95

500ml Bottle

### Adnams Ghost Ship ..... £6.95

Pale Ale 500ml Bottle

### Crabbies Ginger Beer ..... £6.95

500ml Bottle

### Alcohol Free Lager ..... £4.50

330ml Bottle

### Magners Irish Cider ..... £6.95

Pint Bottle

### Rekorderlig Cider ..... £6.95

Strawberry/Lime Pint Bottle

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## NON ALCOHOLIC COCKTAILS

### Vergin Mojito £7.95

A blend of blue raspberry syrup, fresh lemon juice, soda water, fresh mint, sliced lemon and ice.

### Peach Margarita £7.95

A blend of peach nectar, Sicilian lemonade, sliced lemon and ice.

### Fruit Punch £8.95

A blend of Summer fruit smoothie, fresh mint, cranberry juice and ice.

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## ITALIAN MINERAL WATER £5.95

### San Pellegrino

Sparkling 750ml Bottle

### Acqua Panna

Still 750ml Bottle

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## SOFT DRINKS AND FRUIT JUICES

**Coke / Diet Coke / Fanta / Soda Water / Lemonade / Tonic Water / Slimline Tonic Cranberry / Orange / Apple / Juice**

**Medium 250ml £3.50    Large 330ml £4.95**

A jug of tap water is **FREE** - with ice and lemon **95p**

## VINI BIANCHI (WHITE WINE)

	Glass 175ml	Glass 250ml	Half Litre 500ml	Bottle 750ml
<b>Fiano</b> ! .....	<b>£6.95</b>	<b>£8.95</b>	<b>£17.95</b>	<b>£23.95</b>
Straw yellow in colour, the aromas have intense and persistent floral notes and hints of white peach. It is well structured with good acidity and leaves a long, pleasing and lasting aftertaste of exotic fruits.				
<b>Pinot Grigio del Veneto</b> ! .....	<b>£7.50</b>	<b>£9.50</b>	<b>£18.95</b>	<b>£24.95</b>
This luminous, golden Pinot Grigio offers loads of intensity. The mouth feel is smooth and thick, making this wine particularly well suited to drink before and during the meal.				
<b>Frascati Superiore</b> ! .....	<b>£7.95</b>	<b>£9.95</b>	<b>£19.95</b>	<b>£25.95</b>
One of Rome's classics, a superb golden dry white wine with a fresh subtle aroma.				
<b>Sauvignon Italiano</b> ! .....	<b>£8.50</b>	<b>£10.50</b>	<b>£20.95</b>	<b>£26.95</b>
It has a delicately fruity aroma and flavours of zesty citrus that make it the perfect partner to light pasta and fish dishes or simply to enjoy a glass chilled on its own.				
<b>Vermentino D.O.C.G.</b> ! .....				<b>£29.95</b>
Made with Sardinia's most popular grape variety with a lovely fresh aroma of peach and lemon. Deliciously zippy and fresh, you can almost taste the sun in this one! A perfect partner to veal, chicken and fish dishes.				
<b>Gavi di Gavi</b> ! .....				<b>£32.95</b>
The white wines of the village of Gavi in Piedmont have been dubbed the Chablis of Italy, due to their fresh ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity.				

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## VINI ROSATI (ROSÉ WINE)

	Glass 175ml	Glass 250ml	Half Litre 500ml	Bottle 750ml
<b>Pinot Grigio Blush</b> ! .....	<b>£7.50</b>	<b>£9.50</b>	<b>£18.50</b>	<b>£23.95</b>
This salmon-pink rosé has aromas of fresh berry fruit makes this a refreshingly clean and vibrant wine that ideally partners light fish or white meat dishes, but can equally be enjoyed on its own.				
<b>Caruso Rosé</b> (Pleasantly sweet) ! .....	<b>£7.95</b>	<b>£9.95</b>	<b>£18.95</b>	<b>£24.95</b>
This is a fruity fresh-flowered wine with a brilliant amber-pink colour, delicate bouquet and a soft taste.				

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## VINI ROSSI (RED WINE)

	Glass 175ml	Glass 250ml	Half Litre 500ml	Bottle 750ml
<b>Intrigo Puglia</b> ! .....	<b>£6.95</b>	<b>£8.95</b>	<b>£17.95</b>	<b>£23.95</b>
Intense ruby red in colour with purple reflections, the aroma gives mature black berry fruits and spices. Full bodied and rounded on the finish with light tannins.				
<b>Cabernet Italiano</b> ! .....	<b>£7.50</b>	<b>£9.50</b>	<b>£18.95</b>	<b>£24.95</b>
Dark fruit flavours and savoury tastes. Dark, purple colour with intense blueberry, raspberry and cherry flavours.				
<b>Merlot del Veneto</b> ! .....	<b>£7.95</b>	<b>£9.95</b>	<b>£19.95</b>	<b>£25.95</b>
Bursting with ripe fruit flavours this famous wine maintains a superbly rich texture and concentrated after taste.				
<b>Shiraz del Lazio</b> ! .....	<b>£8.50</b>	<b>£10.50</b>	<b>£20.95</b>	<b>£26.95</b>
There's a spicy, herbal element here. This Shiraz from Lazio in central Italy offers aromas of mesquite wood.				
<b>Chianti Riserva</b> ! .....				<b>£29.95</b>
Deep ruby-red. Bouquet: Rich with notes of cherries, plums, and iris. Deep cherry and leather flavours with subtle wood notes. Supple tannins, good acidity, and a lingering finish.				
<b>Primitivo Appassito</b> ! .....				<b>£32.95</b>
This is an Appassito wine made from partially dried Primitivo grapes, imparting a richness and depth of character. A deeply coloured wine with exuberant perfumes of ripe red and black berry fruits.				
<b>Valpolicella Ripasso Superiore</b> ! .....				<b>£39.95</b>
A terrific example of this North-East Italian red which is flavour-boosted by re-fermenting the wine on the skins of grapes used to make Amarone. Reminiscent of incense and the sweet-sour intensity of dried cherries.				
<b>Barolo D.O.C.G.</b> ! .....				<b>£59.95</b>
Brick red colour with orange nuances. Aromas of coffee, tobacco and mint are released on the nose, along with violets and roses. On the palate it is imperious, powerful, elegant, smooth and mouth-filling.				
<b>Amarone della Valpolicella</b> ! .....				<b>£69.95</b>
A delicious full bodied dry wine made from partially dried grapes to concentrate its flavour and aroma. Rich, smooth and unique from any wine, Amarone is overflowing with ripe fruity tones.				

## HOME MADE ITALIAN DESSERTS

### Tiramisu Della Casa ..... £7.95

✓ Feather-light mascarpone cream with Baileys liqueur and layers of traditional savoiardi sponge fingers holding Italian coffee. Finished with a sprinkling of cocoa powder. 🌿 🥛

### Panna Cotta ..... £7.95

GF A delightful typical ground coconut and cream Italian dessert infused with vanilla pods and caramel. Dressed with a wild berry coulis. **(Gluten free)** 🥛

### Affogato al caffè ..... £9.95

GF Italian vanilla ice cream soaked in a double espresso coffee, Amaretto di Saronno, chocolate and whipped cream. 🌿 🥛 ☕

### Tiramisu Gluten Free ..... £8.95

GF Gluten free biscuits soaked in double espresso coffee and Baileys topped with light mascarpone cream and a sprinkling of cocoa powder. 🥛

### Profiteroles ..... £8.95

Choux pastry filled with chantilly cream and coated in a light chocolate mousse. 🌿 🥛 ☕

### Torta Al Formaggio ..... £8.95

Italian style cheesecake consisting of a biscuit base made with delicate soft mascarpone cheese topped with the chef's choice of fruit pureé. 🌿 🥛

### Sebadas (served warm when available) ..... £9.95

Light pastry filled with Sardinian cheese flavoured with orange zest, topped with icing sugar and honey, cooked to order. 🌿 🥛

### Saccottini (served warm when available) ..... £9.95

Light pastry parcels filled with nutella cream, sprinkled with vanilla icing sugar, cooked to order. 🌿 🥛 ☕

### Sorbetto Al Limoncello ..... £8.95

GF VG A refreshing sorbet infused with powerful fruity Limoncello liqueur served with wild berry compote. **(Gluten free and vegan)**

### Dolce Al Limone ..... £8.95

GF Homemade Limoncello cake served with vanilla Ice cream and caramel sauce. **(Gluten free)** 🥛 ☕

**Cakeage** will be charged to parties who bring in their own dessert or cake at **£3.50** per person.

## DESSERT WINE AND PORT

### Moscato di Sicilia 🍷 ..... £7.95

75ml Alc/Vol 16% A delightful Sicilian sweet dessert wine produced from Muscat grapes overflowing with delicate almond undertones.

### Vintage Port 🍷 ..... £5.95

75ml Alc/Vol 20% A rich reserve vintage bottled port.

## ITALIAN LIQUEURS AND SPIRITS

**Single 25ml £4.95 Double 50ml £8.95**

Amari / Fernet Branca / Amaretto di Saronno / Grappa / Limoncello / Sambuca / Frangelico / Mirto / Baileys / Tia Maria / Tequila

## WORLD LIQUEURS AND SPIRITS

**Single 25ml £5.95 Double 50ml £9.95**

Armagnac / Cointreau / Courvoisier / Drambuie / Grand Marnier / Remy Martin / Brandy / Jameson / Laphroaig / Glenmorangie / Glenfiddich / Strega

## CAFFÈ ALL' ITALIANA

COFFEE AND BISCUITS

### Caffè al Liquore (Liqueur Coffee) 🥛 ..... £8.95

Amaretto / Irish whisky / Grappa / Tia Maria / Baileys / Rum with fresh cream float. 🥛

### Italian Hot Chocolate 🥛 ..... £4.95

### Espresso ..... £2.95

### Double Espresso ..... £3.50

### Espresso Corretto with Grappa ..... £4.95

### Cappuccino 🥛 ..... £3.95

### Latte 🥛 ..... £3.95

### Americano with or without milk ..... £3.95

### Decafeinato (Decaf) with or without milk ..... £3.95

### Tea ..... £2.95

Herbal / English / Earl Grey / Mint / Decaf

**Biscuits served with coffee have cereals containing gluten**

**GUIDE TO FOOD ALLEGENS IN DISHES** 🌿 NUTS 🥚 EGGS 🥛 MILK 🌿 CEREALS CONTAINING GLUTEN 🍷 SULPHUR DIOXIDE

**Food allergies and intolerances** - Please ask a member of staff if you require information on the ingredients in the food we serve. All dishes may contain traces of nuts. Some olives may contain stones. Some dishes contain fish shells. Due to the nature of our kitchens, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice. Due to airborne gluten particles in our kitchens we cannot guarantee dishes are 100% gluten free.