



**DON PASQUALE  
ITALIAN RESTAURANT  
AND BAR  
12 MARKET HILL  
CAMBRIDGE  
CB2 3NJ  
TEL: 01223 367063**

**OPEN DAILY  
FROM 8AM**

## ANTIPASTI

- ZUPPA DEL GIORNO** 5.50  
freshly prepared soup served with crusty bread
- OLIVE CASALINGHE con Grissini** 3.90  
marinated olives, some large some small; some stuffed with peppers or anchovies and all wonderfully flavoured with chillies and garlic, served with breadsticks
- PANE E OLIO** 2.80  
Onion ciabatta and crusty Italian bread for dipping with olive oil and balsamic
- INSALATA ALLA CAPRESE** 5.80  
slices of vine tomatoes and buffalo mozzarella, with olive oil pesto dressing
- BRUSCHETTA AL POMODORO** 4.90  
Vine tomatoes, black olives, sweet red onions and fresh basil leaves carefully seasoned and combined with extra virgin Italian olive oil so the flavours blend, served on toasted Ciabatta bread
- BRUSCHETTA** 2.40  
toasted Ciabatta bread rubbed with fresh garlic and drizzled with fruity extra virgin Italian olive oil
- CROSTINI CON SALSICCIA E FUNGHI** 6.10  
Luganega sausage crumbled and pan fried with cherry tomatoes, mushrooms and fennel seeds, served on toasted Italian bread
- PROSCIUTTO E RUCOLA** 7.00  
Italian cured ham on peppery rocket leaves with shaved Parmigiano Reggiano and balsamic dressing
- GAMBERONI PICCANTI** 8.90  
King Prawns sautéed in white wine and flavoured with garlic and chilli, served with garlic bread

## INSALATE - MEDITERRANEAN SALADS

- GENOVESE** 8.90  
Tuna fish, boiled egg, and beans on green salad leaves
- POLLO PICCANTE** 9.95  
Spicy chicken breast and pancetta pan-fried and served with sweet chilli dressing
- SALMONE AFFUMICATO** 9.90  
Scottish smoked salmon and prawns served with mayonnaise
- GRECA** 8.50  
Green salad with artichokes, sun-dried tomatoes, olives and feta cheese
- ANTIPASTO all'italiana** 9.80  
Salame Milano, lomba and prosciutto di Parma, with classic Italian giardiniera pickled vegetables and mozzarella di bufala
- ANTIPASTO vegetariano** 8.80  
Grilled marinated aubergines, classic Italian giardiniera pickled vegetables and stuffed peppers, with Parmigiano Reggiano and pesto dressing
- CAESAR** 9.60  
Cos lettuce with egg, croutons, anchovies, parmesan cheese, capers and traditional Caesar dressing
- with chicken - 10.90

## PASTA

- LASAGNE** 9.80  
layers of pasta, minced beef, tomato and béchamel sauce
- GNOCCHI ALLA SORRENTINA** 8.90  
Potato gnocchi with tiny mozzarella balls and pesto, baked with tomato sauce
- PENNE ALLE VERDURE** 8.90  
Penne with courgettes, green beans, spinach and peas tossed with olive oil and saffron butter
- PENNE DEL BOSCO** 9.90  
Penne with mixed wild mushrooms, prosciutto and cream sauce
- SPAGHETTI ALLA PUTTANESCA** 8.90  
Spaghetti with tomatoes, anchovies, capers and black olives
- SPAGHETTI ALLA CARBONARA** 9.70  
spaghetti in a sauce of eggs, cream, pancetta and black pepper

<b>SPAGHETTI ALLA BOLOGNESE</b>	<b>9.30</b>
spaghetti with a rich beef and tomato sauce	
<b>SPAGHETTI AI FRUTTI DI MARE</b>	<b>9.90</b>
spaghetti with mixed seafood and cherry tomatoes cooked with garlic and white wine	
child's portion of pasta £5.45	

## PIZZA

<b>BIMBO (children only)</b>	<b>5.00</b>
7" pizza – tomato and mozzarella cheese	
<b>MARGHERITA</b>	<b>6.70</b>
tomato and mozzarella with fresh basil leaves	
<b>NAPOLETANA</b>	<b>7.70</b>
tomato, mozzarella, anchovies, capers and olives	
<b>CONTADINA</b>	<b>7.70</b>
tomato, mozzarella, ham and mushrooms	
<b>QUATTRO STAGIONI</b>	<b>8.80</b>
tomato, mozzarella, artichokes, mushrooms, ham, anchovies	
<b>VEGETALI (no cheese)</b>	<b>8.10</b>
tomato, mushrooms, peppers, onion, sweetcorn, spinach and sun-dried tomatoes	
<b>QUATTRO FORMAGGI</b>	<b>8.30</b>
tomato, mozzarella, gorgonzola, provolone and parmesan	
<b>CAMPAGNOLA (very hot)</b>	<b>8.90</b>
tomato, mozzarella, bacon, peppers, fresh chillies and spicy Italian sausage	
<b>DON PASQUALE</b>	<b>8.70</b>
tomato, mozzarella, onions, peppers, mushrooms and Italian sausage	
<b>PESCATORA</b>	<b>9.90</b>
tomato, mozzarella and mixed seafood	

## PIZZA BIANCA

these pizzas have no tomato base

<b>SALSICCIA E BROCCOLI</b>	<b>10.20</b>
Broccoli florets, mozzarella and Luganega sausage	
<b>MILANO</b>	<b>10.10</b>
Fresh asparagus, Dolcelatte cheese and salami	
<b>SAN DANIELE</b>	<b>9.95</b>
Italian cured ham, buffalo mozzarella, olive oil and rocket leaves	

## CALZONE folded filled pizza

the way it is served in Sorrento with hot tomato sauce

<b>CALZONE ALLA DON PASQUALE</b>	<b>8.70</b>
tomato, mozzarella, ham, mushrooms and tuna fish	
<b>CALZONE ALLA DIAVOLA</b>	<b>8.30</b>
tomato, mozzarella, salami, olives and chillies	
<b>CALZONE SAN NICANDRO</b>	<b>16.20</b>
a 14" mega calzone: tomato, mozzarella, peppers, ham, salami, chillies, bacon and Italian sausage	
<b>CALZONE VERDE</b>	<b>8.50</b>
a variety of green vegetables in season with Fontina cheese	

## TOPPINGS

Standard 90P

Italian Cured Ham, Chicken and Buffalo Mozzarella  
£1.70

## SIDE ORDERS

Tomato and Onion Salad	£3.00
Rocket and Parmesan Salad	£3.50
House Mixed Salad	£3.50
Sauté Potatoes	£3.30

Our specialist ingredients are imported from Italy and others are locally sourced wherever possible.

We make our dough daily on the premises with Italian "00" flour

Nuts or nut traces may be present in some of

## VINI – Wine List

### WHITE

House Wine – Chardonnay Terre di Chieti 14.20  
fresh, smooth and pleasant, perfect with pasta and light dishes  
FRASCATI SUPERIORE DOC 15.50  
dry, light colour and flavour, a lingering taste of bitter almonds

CHARDONNAY VENETO 16.20

light straw, pleasantly fruity with hints of golden apple

PINOT GRIGIO DELLE VENEZIE 17.70

intensely fruity, fine and elegant with full, soft palate

GRILLO di SICILIA 22.80

full bodied but delicate with rose petal aroma, the future “pinot grigio”

SAUVIGNON delle VENEZIE 17.90

aromatic with elderflower nuances, dry, fresh, velvety and elegant

TREBBIANO d’ABRUZZO 15.40

a clean fresh, grapey white with subtle hints of almond and lemon

### RED

House Wine – Sangiovese Terre di Chieti 14.20

ruby red colour, red fruits and spices on the nose, smooth and balanced

MONTEPULCIANO d’ABRUZZO 15.40

medium bodied ruby red with intense fruit flavours

VALPOLICELLA CLASSICO 17.20

well balanced, full bodied, red fruits and spices on the palate

CHIANTI 16.70

ruby red, clean plummy fruit, balanced tannins on the finish

CHIANTI CLASSICO Villa Vistarenni 22.90

full garnet red, warm round bouquet with flavours of ripe plum and spices

VESCO ROSSO Nero d’Avola 21.50

a mixture of delicate berry, black pepper and strong cherry scents

BARBERA d’ASTI 24.50

bright cherry red, fresh fruity nose, clean palate with a crisp finish

BAROLO NIRVASCO 44.00

brick red in colour; austere, robust and intense concentration, refined

RIOJA CRIANZA 19.90

smooth and elegant with hints of ripe fruit and oak, long finish

### ROSÉ

Bardolino Chiaretto Classico 17.00

rose and violet colour, delicate fruity and floral bouquet

CHAMPAGNE & SPARKLING	Bottle	Glass
House Champagne RAYMOND BOULARD	42.00	6.40
Prosecco di Conegliano	23.50	5.30

### WINE SERVED BY THE GLASS:

	175ml	£4.80	250ml	£5.60
Frascati			Chianti	
Chardonnay			Valpolicella	
Pinot Grigio				
House Wine, Red or White:	175ml	£3.45	250ml	£4.45

Peroni Nastro Azzurro	3.35
Iced Tea/Coffee	2.30
Frappé milk shake:	2.15
strawberry, raspberry, chocolate, banana	
San Benedetto Mineral Water (½ litre)	2.40
Fruit Juices	2.10



330 ml bottle

2.15

SPECIAL DIETARY REQUIREMENT?  
PLEASE ASK OUR STAFF WHO WILL BE HAPPY TO HELP

VAT INCLUDED AT STANDARD RATE  
GRATUITIES AT YOUR DISCRETION