

DRINKS

SPIRITS

Smirnoff Vodka, Gordons Gin, Bells Whisky, Bacardi Rum, Malibu	25ml	£2.40
Baileys, Peach Archers, Ruby Port	50ml	£2.90
Tia Maria, Lamb's Dark Rum,	25ml	£2.70
Jameson, Jack Daniels, Southern Comfort, Martell Cognac, Cointreau, Drambuie	25ml	£2.90

ITALIAN LIQUERS

Limoncello, Grappa, Di Saronno Amaretto, Sambuca, Amaro, Campari,	25ml	£2.70
Strega, Vecchia Romagna (Black Label)	25ml	£2.90
Martini Dry, Martini Red, Cinzano Bianco	50ml	£2.80

SOFT DRINKS

Coke, Diet Coke	330ml	£2.20
Coke, Diet Coke, Lemonade, Orange Juice	200ml	£1.70
Soda Water,	200ml	£1.40
Tonic Water, Diet Tonic, Canada Dry, Pineapple Juice	125ml	£1.30
J20 - Orange & Passion Fruit	275ml	£2.20
Appletiser	275ml	£2.20
Mineral Water - Still or Sparkling	500ml	£2.20

BEERS & CIDER

Peroni ABV 5.1%	330ml	£3.20
Black Sheep Ale ABV 4.4%	500ml	£3.70
Strongbow Cider ABV 5.0%	330ml	£3.00

RED

House ABV 12%	750ml Bottle	£12.95
	175ml Glass	£3.20
	125ml Glass	£2.70
Cabernet ABV 12.5%	750ml Bottle	£16.95
Negroamaro Puglia ABV 13.5%	750ml Bottle	£17.95
Primitivo di Manduria ABV 14%	750ml Bottle	£18.95
Chianti Classico Gallo Nero ABV 13.5%	750ml Bottle	£19.95
Ripasso Valpolicella Superiore ABV 14%	750ml Bottle	£28.95
<i>Premium wine from Amarone grapes</i>		

ROSÉ

House ABV 12%	750ml Bottle	£12.95
	175ml Glass	£3.30
	125ml Glass	£2.70
White Zinfandel ABV 10%	750ml Bottle	£14.95

WHITE

House ABV 12%	750ml Bottle	£12.95
	175ml Glass	£3.20
	125ml Glass	£2.70
Pinot Grigio ABV 12% (DRY)	750ml Bottle	£15.95
Orvieto Amabile ABV 12% (MEDIUM SWEET)	750ml Bottle	£16.95
Fiano del Salento ABV 13% (MEDIUM DRY)	750ml Bottle	£18.95

SPARKLING

Asti Spumante ABV 7.5%	750ml Bottle	£17.95
Prosecco Superiore ABV 11% di Valdobbiadene	750ml Bottle	£20.95

AMBROSINIS

ITALIAN RESTAURANT AND TAKEAWAY

Opening Times

Monday - Closed

Tuesday to Sunday - 5.00pm 'til 10.00pm

19 Squires Gate Lane, Blackpool FY4 1SN

Tel: 01253 298807

Website: www.ambrosinisrestaurant.co.uk

PLEASE NOTE WE OPERATE A TWO SITTING SYSTEM

5.30pm - 6pm (until 8pm) and 8pm - 8.30pm

The maximum party size we can accommodate is 8 people

PANE ALL' AGLIO 10"

GARLIC BREADS (PIZZA BASE)

SEMPLICE v	Plain	£3.45
POMODORO v	Tomato	£3.95
FORMAGGIO v	Cheese	£4.45
PICCANTE v	Tomato, Red Onions, Chilli	£4.45
MISTO v	Tomato, Cheese	£4.95

SALADS & SIDES

INSALATA MISTA v	Mixed Salad with vinaigrette	£3.65
POMODORI & CIPOLLE v	Fresh tomato & red onions with balsamic vinegar	£3.65
INSALATA GRECA v	Marinated olives, feta cheese, red onions, cucumber & fresh tomato	£4.65
PATATINE FRITTE v	French Fries	£2.65

ANTIPASTI (STARTERS)

OLIVE MARINATE v	Bowl of marinated mixed olives	£3.65
ZUPPA DI POMODORO v	Tomato & basil soup drizzled with cream served with crusty bread	£4.95
ALETTE DI POLLO	Chicken wings with chef's special own BBQ sauce	£5.45
BRUSCHETTA CLASSICA v	Marinated chopped fresh & sunblushed tomatoes with onions & balsamic vinegar on crusty bread	£5.45
MOZZARELLA FRITTA v	Breaded fried mozzarella, served in a rich tomato sauce	£5.95
FUNGHI RIPIENI	Stuffed mushrooms with breadcrumbs, garlic, Parmesan, white wine and baked with tomato sauce and béchamel	£6.45
SALSICCIA	Pan fried Italian spicy sausage on crusty bread garnished with salad leaves, red onions & fresh tomato	£6.45
INSALATA CAPRESE v	Fresh tomato & mozzarella drizzled with olive oil & balsamic glaze	£6.95
PASTICCIO DI FEGATO	Home made chicken liver pâté, served with our own crusty bread	£6.95
CALAMARI FRITTI	Floured, deep fried squid with aioli dip	£6.95
ANTIPASTO MISTO	Mixed platter of parma ham, salami, olives, fresh mozzarella cheese & tomato (drizzled with olive oil & balsamic glaze) & homemade bread	£7.45
GAMBERONI MARTINI	Pan fried King Prawns splashed with dry Martini, garlic, light tomato sauce & chilli	£9.45

PIZZA 12" (WITH OUR HOME MADE FRESH DOUGH)

MARGHERITA v	Tomato & Mozzarella	£8.45
VEGETARIANA v	Tomato, Mozzarella, Mushrooms, Red Onions, Olives, Peppers & Sweetcorn	£9.45
SICILIANA	Tomato, Mozzarella, Capers, Anchovies & Red Onions	£9.45
PROSCIUTTO E FUNGHI	Tomato, Mozzarella, Ham & Mushrooms	£9.45
PROSCIUTTO E ANANAS	Tomato, Mozzarella, Ham & Pineapple	£9.45
TONNO E CIPOLLE	Tomato, Mozzarella, Tuna & Red Onions (add anchovies £1.00 extra)	£9.45
SALAME	Tomato, Mozzarella, & Pepperoni	£9.95
QUATTRO STAGIONI	Four different quarters of Ham, Pepperoni, Mushrooms & Peppers	£9.95
POLLO + BBQ SAUCE	BBQ Sauce, Mozzarella, Chicken, Smoked Bacon & Sweetcorn	£9.95
DIAVOLA	Tomato, Mozzarella, Pepperoni, spicy Italian Sausage & Jalapeño	£10.45
AMBROSINI	Tomato, Mozzarella, Chicken, Pepperoni, Mushrooms, Red Onions & Peppers	£10.45
LUCIA SPECIAL	Tomato, Mozzarella, Chicken, Pepperoni, Ham, Smoked Bacon	£10.45
SALSICCIA E BROCCOLI	Tomato, Mozzarella, spicy Italian Sausage & Broccoli, sprinkled with breadcrumbs & Parmesan	£10.45
PESCATORE	Tomato, Mozzarella, Prawns, Tuna & Anchovies	£10.95

PASTA and RISOTTO

SPAGHETTI AGLIO, OLIO, PEPPERONCINO v	Garlic, olive oil and chilli	£7.95
SPAGHETTI BOLOGNESE	Rich minced meat ragú	£8.95
SPAGHETTI CARBONARA (no egg)	Fried bacon in a creamy sauce with garlic, Parmesan and black pepper	£8.95
SPAGHETTI CON POLPETTE	Homemade meatballs cooked with garlic in a rich tomato sauce	£9.45
SPAGHETTI PUTTANESCA	Anchovies, olives and capers tossed with olive oil, garlic, onions red wine in a tomato sauce & a touch of chilli	£9.45
LINGUINE BROCCOLI & PRAWNS	Broccoli & prawns pan fried with olive oil, garlic, cherry tomatoes and chilli sprinkle with seasoned breadcrumbs	£9.95
LINGUINE MARINARA	King Prawns, squid and mussels sautéed with garlic, white wine, cherry tomatoes, tomato sauce & a hint of chilli, topped with a Crevette	£11.95
LASAGNA AL FORNO	Homemade baked layers of pasta with minced meat ragú béchamel & cheese	£9.45
PENNE PROSCIUTTO & PISELLI	Ham, peas, onions, garlic, white wine, Parmesan, tossed in a creamy sauce	£8.95
PENNE VEGETARIANA v	Mixed peppers, mushrooms, garlic, peas, onions, broccoli, cherry tomato, red wine in a tomato sauce and a touch of cream	£8.95
PENNE ARRABBIATA	Spicy salami, garlic, red wine, onions, rich tomato sauce & chilli	£9.95
PENNE CON POLLO	Chicken, roast peppers, mushrooms, white wine, garlic, onions, tomato sauce and a touch of cream	£9.95
PENNE SALSICCIA & BROCCOLI	Italian spicy sausage, garlic, onions, broccoli, & white wine in a light cherry tomato sauce	£9.95
PENNE AL SALMONE	Fresh salmon tossed with garlic, onions, white wine, tomato sauce and a touch of cream	£10.95
TORTELLONI ALLA CREMA	Spinach & Ricotta parcel with mushrooms, peas, garlic, onions, white wine, Parmesan in a creamy sauce	£8.95
TORTELLONI AL POMODORO v	Spinach & Ricotta parcel in a tomato & basil sauce with a touch of cream	£8.95
TORTELLONI POLLO & PESTO	Spinach & Ricotta parcel with chicken, onions, garlic, cherry tomatoes & white wine in a creamy sauce with Parmesan and our homemade pesto	£9.95
RAVIOLI RIPIENI	Large pasta parcels stuffed with minced scallops & prawns, Mascarpone & Ricotta cheese, with garlic, onions & white wine in a tomato sauce	£10.95
RISOTTO MILANESE & PORCINI	Classic risotto with saffron, sautéed with white wine, onions, Parmesan & Porcini mushrooms	£10.95
RISOTTO CON SALSICCIA	Risotto tossed with Italian spicy sausage, onions, white wine and Parmesan (Please note that our pasta is cooked "Al Dente", firm - not very soft)	£10.95

POLLO (CHICKEN)

POLLO TEXANO	Chicken breast in a chef's own special barbeque sauce, topped with ham & mozzarella cheese. Served with French fries	£13.45
POLLO MESSICANA	Chicken breast cooked in a tomato sauce, with red wine, onions, garlic peppers & chilli. Served with fresh pan fried vegetables and potatoes	£13.45
POLLO VALDOSTANA	Chicken breast cooked in a tomato sauce, topped with parma ham & mozzarella cheese. Served with fresh pan fried vegetables and potatoes	£13.45
POLLO AL PEPE	Chicken breast cooked in a creamy black and green peppercorn sauce with Bourbon Whiskey. Served with French fries	£13.45
POLLO CREMA & ZAFFERANO	Chicken breast cooked in a creamy sauce with white wine, garlic, onions, mushrooms, smoked bacon & saffron. Served with fresh pan fried vegetables and potatoes	£14.45

THINK ALLERGY PLEASE NOTE SOME OF OUR DISHES CONTAIN OR MAY CONTAIN TRACE OF GLUTEN, MILK, WHEAT, NUT, SOYA, SHELLFISH, EGGS ETC. IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILED INGREDIENT INFORMATION.

STEAK or FISH + other dishes - See our blackboard