



## Ristorante Italiano

The earliest recorded use of this building was as the house of Charles Waterman, a tailor who lived here until 1841. From 1875 until 1899, the property was owned by Alfred White, a cooper who made and sold tubs, barrels, baskets and bowls to the people of Farnham.

Throughout the 20th century it has been a licensed property, most of the time as a restaurant. For a while it was used as a club by the local branch of The Royal British Legion, from 1928 until 1930, when it became a pub called The Old Mitre. The building was restored in 1929, during which a Tudor fireplace was discovered and reinstated. Legend has it that a girl dressed in grey now haunts 84 West Street, as she has been seen by that very fireplace on numerous occasions.

After many years of serving Austrian food and beer, in 1995 the restaurant was bought by the current owners and transformed into Caffé Piccolo. The low ceilings, oak panelling and broad staircase of this historic building help to make it one of the most atmospheric eating places in Farnham.

# DRINK MENU

## RED WINE

	125 ml	175 ml	250 ml	Bottle
<b>Àpulo Rosso Primitivo Salento (house wine)</b> Puglia, Italy Intense notes of red fruit, and plum and cherry jam with hints of vanilla and cinnamon. Deep red colour, intense and persistent flavour, invigorated by satisfying acidity.	£4.05	£5.55	£7.20	£21.00
<b>Sangiovese</b> Puglia, Italy Dry flavour and sturdy body, full and persistent taste with a lightly grassy finish.	£3.95	£4.95	£6.75	£18.50
<b>Montepulciano DOC</b> Abruzzo, Italy Ruby red colour with violet reflection; intense and harmonious bouquet: the flavour is sober and full-bodied.	£4.50	£5.95	£8.20	£24.00
<b>Primitivo Sasseo Salento Igt</b> Italy Aged in French oak for 12 months, further refined in bottle. Ruby red, notes of plums, wild berries and sweet spices.				£29.95
<b>Barolo DOCG</b> Piemonte, Italy Deep garnet colour with ruby hues, intense and persistent aroma with clean scents of spice, cinnamon, absinthe and rose bush.				£39.95

## ROSE WINE

	125 ml	175 ml	250 ml	Bottle
<b>Pinot Grigio Delle Venezie IGT Blush</b> Italy Soft, pink, light copper colour; delicate, fruity.	£4.65	£6.25	£7.95	£23.75
<b>House Rosato</b> Italy Floral, fruity with hints of raspberries, dry and harmonic	£4.05	£5.10	£6.75	£19.50

## SPARKLING

	200 ml	Bottle
<b>Prosecco DOC Extra Dry</b> Veneto, Italy Fresh, fruity and aromatic	£7.95	£27.95
<b>House Champagne</b> France		£39.95

## WHITE WINE

	125 ml	175 ml	250 ml	Bottle
<b>Àpulo Bianco Fiano (house wine)</b> Puglia, Italy Lively, fresh and aromatic, with fruity notes of peach, grapefruit and lemon peel and floral hints of orange blossom, jasmine and lemon balm.	£4.05	£5.55	£7.10	£21.00
<b>Pinot Bianco</b> Venezie, Italy Dry yet fruity, with a clean, attractively long finish.	£3.95	£4.95	£6.75	£18.50
<b>Pinot Grigio Delle Venezie IGT</b> Veneto, Italy Dry and soft with lasting aftertaste of ripe pears.	£4.50	£5.95	£7.80	£23.00
<b>Sauvignon Blanc Reserva</b> Chile Complex and elegant, with a mix of citrus and tropical aromas and notes of minerals and herbs.	£4.50	£5.95	£7.80	£23.00
<b>Sauvignon Blanc</b> Marlborough, New Zealand Crisp and clean with notes of passion fruit, lime, gooseberries and pears.				£29.45
<b>Gavi di Gavi DOCG</b> Alessandria, Italy Pleasantly dry, crisp and harmonious with a fresh, persistent aroma and hints of floral and fresh fruit.				£34.95

## SOFT DRINKS

<b>Coca-Cola/Sprite/Diet Coke</b> 330 ml	£2.95
<b>Ginger Ale</b> 125 ml	£1.95
<b>Fever Tree Tonic / Slimline Tonic/ Soda Water</b> 200 ml	£2.50
<b>Fruit juice</b> (Apple or Orange) 250 ml	£2.65
<b>J2O Apple and Mango</b> 275 ml	£2.95
<b>Mineral Water S Giorgio</b> (Still or Sparkling) 500 ml	£2.90
<b>Lime Cordial/Elderflower Cordial/ Blackcurrant Cordial</b>	£0.25

## BEERS

<b>Moretti</b> 330 ml	£3.95
<b>Peroni</b> 330 ml	£3.95
<b>Moretti</b> 660 ml	£6.95
<b>Peroni Libera 0.0%</b> 330 ml	£3.85

Garlic Bread With Cheese V	£4.45
Garlic Bread VE	£3.55
Bread and marinated olives V	£3.95

## ANTIPASTI DA DIVIDERE Sharing starters

<b>Antipasto Misto Montagna</b>	£16.25
Baby mozzarella, Napoli salami, Parma ham, sun-dried tomatoes, marinated olives and served with focaccia	
<b>Antipasto Misto Mare</b>	£16.25
Smoked salmon, tuna, anchovies, prawn cocktail and olives, served with focaccia	
<b>Antipasto Vegetariano V</b>	£13.45
Mixed grilled Mediterranean vegetables, goat cheese, sun-dried tomatoes and marinated olives, served with focaccia	

## AL FORNO

<b>Melanzane Alla Parmigiana V</b>	£11.95
Layers of grilled aubergine, vegetarian parmesan and mozzarella in a tomato sauce	
<b>Penne Al Forno</b>	£13.75
Oven baked penne pasta with chicken, garlic, touch of chilli and pepperoni in a tomato sauce with a touch of cream	
<b>Lasagne Al Forno</b>	£12.95
Pasta sheets baked with Bolognese sauce, béchamel, mozzarella and tomato sauce	

## PASTA (gluten-free pasta available +£2.00)

<b>Spaghetti Alla Marinara</b>	£14.55
Spaghetti pasta with fish and shellfish in a white wine and tomato sauce	
<b>Spaghetti Alla Bolognese</b>	£11.95
Spaghetti pasta with a beef Bolognese sauce	
<b>Spaghetti Con Polpetta</b>	£13.85
Spaghetti pasta with beef meatballs with a touch of chilli and garlic in a Napolitana sauce	
<b>Spaghetti Mediterranee V</b>	£12.45
Spaghetti pasta with roasted vegetables, goat cheese, olive oil and a touch of a tomato sauce	

## PIZZA (gluten-free pizza base available +£2.00)

<b>Pizza Bianca VE</b>	£12.25
Vegan mozzarella cheese, tomato sauce, mixed peppers, mushrooms, olives, rocket	
<b>Rustica</b>	£12.95
Mozzarella, tomato sauce, chicken, sun-dried tomatoes, red peppers and red onions	
<b>Pizza Romana</b>	£13.50
Mozzarella, tomato sauce, ham, grilled chicken and pepperoni	
<b>Quattro Stagioni</b>	£13.45
Mozzarella and tomato sauce with pepperoni, ham, olives, mushrooms, capers and anchovies, divided in four sections	

# STARTERS

<b>Funghi Ripieni V</b>	£5.85
Fresh mushroom cups stuffed with butter, garlic, white wine and parmesan, served with a garlic mayo dip	
<b>Avocado Con Gamberetti</b>	£6.95
Avocado with prawn cocktail	
<b>Avocado Con Pancetta</b>	£6.25
Avocado and vine tomatoes topped with crispy bacon dressed with olive oil and balsamic glaze	
<b>Avocado Al Forno</b>	£6.75
Oven baked diced avocado topped with smoked salmon and creamy parmesan sauce	

<b>Insalata Tricolore V</b>	£5.85
Mozzarella cheese, avocado and tomatoes	
<b>Mozzarella In Carrozza V</b>	£5.75
Deep fried mozzarella in breadcrumbs with a touch of tomato sauce	
<b>Polpettine Alla Siciliana</b>	£7.45
Meat balls with garlic and chilli in Napolitana sauce	
<b>Bruschetta V</b>	£5.85
Toasted Ciabatta bread with fresh chopped tomatoes, basil, garlic and mozzarella	
<b>Gamberettino</b>	£7.75
Prawns cooked with garlic, chilli, white wine and tomato sauce	
<b>Calamari</b>	£7.40
Deep fried squid rings with a tartar sauce	

# MAINS

## INSALATA

<b>Insalata Piccolo</b>	£14.75
Mixed leaves with baby mozzarella, avocado, tuna, sundried tomatoes and prawn cocktail	
<b>Insalata Di Cesare</b>	£14.95
Grilled chicken, cos lettuce, crispy croutons, parmesan shavings and our Caesar dressing	
<b>Insalata Rustica V</b>	£12.50
Mixed leaves salad, cherry tomatoes, artichokes, sundried tomatoes, goat cheese, roasted peppers and balsamic glaze	

## RISSOTO

<b>Risotto Vegetariano V</b>	£12.25
Arborio rice with onions, courgettes, mixed peppers, mushrooms, artichokes and green peas in a creamy sauce	
<b>Risotto Piccolo</b>	£13.75
Arborio rice with chicken, green peppers, mushrooms and onions in a creamy sauce	
<b>Risotto Salmone</b>	£14.95
Arborio rice with smoked salmon, green peas and cream, topped with rocket	

<b>Casarecce All'Arrabbiata Con Salsiccia</b>	£12.95	<b>Casarecce Con Pollo Piccante</b>	£13.50
Casarecce pasta with spicy chorizo sausage, garlic and chilli in a tomato sauce with a touch of cream		Casarecce pasta with chicken, spinach, garlic, chilli, sun-dried tomatoes in a creamy sauce	
<b>Spaghetti Alla Carbonara</b>	£11.95	<b>Penne All'Arrabbiata V</b>	£10.95
Spaghetti pasta with smoked bacon, egg and cream		Penne pasta with parmesan, garlic and chilli in a Napolitana sauce	
<b>Tagliatelle Gamberoni</b>	£14.55	<b>Penne Siciliana V</b>	£12.50
Spinach egg green pasta with king prawns, creamy rocket pesto, chilli and garlic		Penne pasta with grilled aubergine, garlic, tomato sauce, mozzarella and cream	
<b>Tagliatelle Al Salmone</b>	£13.95	<b>Penne Piccolo</b>	£12.95
Spinach egg green pasta with smoked salmon and green peas in a creamy white wine sauce		Penne pasta with chicken, green peppers, mushrooms and onions in a creamy sauce	

<b>American Hot</b>	£12.90	<b>Pizza Regina</b>	£12.95
Mozzarella, tomato sauce, hot green peppers and pepperoni sausage		Mozzarella, tomato sauce, ham, mushrooms and olives	
<b>Calzone</b>	£13.95	<b>Fiorentina V</b>	£12.95
Folded pizza stuffed with mozzarella, tomato sauce, salami Napoli, pepperoni sausage and ham		Mozzarella, tomato sauce, egg, spinach, parmesan and garlic	
<b>Pizza Pescatore</b>	£12.95	<b>Caprino V</b>	£12.95
Touch of mozzarella, tomato sauce, tuna, capers, anchovies, red onion and olives		Goat cheese, mozzarella, spinach, red caramelised onions, garlic oil	
<b>Margherita V</b>	£9.50	<b>Pizza Rucola</b>	£13.65
Mozzarella cheese and tomato sauce		Mozzarella, tomato sauce, rocket, Parma ham and parmesan shavings	
<b>Pizza Salsiccia Piccante</b>	£13.95	<b>Extra topping of:</b>	
Spicy chorizo sausage, Roquito peppers, red peppers, mozzarella and rocket		Chicken, salami, ham, chorizo, tuna, mozzarella, goat cheese, pepperoni, Parma ham, vegan mozzarella or egg	£1.70
		Mushrooms, onion, olives, peppers, artichokes, hot green peppers, caramelised onion, spinach, rocket or capers	£0.90