

**TO START**

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**ZUPPA (V)**

*Chefs homemade soup of the day with warm bread 4-95*

**BRUSCHETTA CLASSICO (VE)**

*Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic 5-75*

**CALAMARI FRITTI**

*Deep fried floured calamari, fresh lime and aioli 8-50*

**PATE DELLA CASA**

*Chicken liver and cognac pate, roast tomato and cranberry chutney, melba toast 7-95*

**ANTIPASTO**

*Selection of Italian meats, napoli olives, marinated vegetables bocconcini mozzarella, taralli 8-95*

**PEPERONATA**

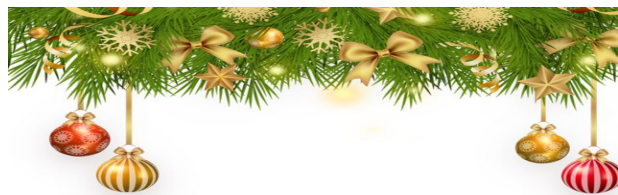
*Sage and onion stuffing on a peperonata sauce, topped with parmesan and herb crumb 7-95*

**CHILLED SALAD (V)**

*Butternut squash, shaved sprouts, beetroot, chestnuts and orzo pasta with a lemon and dill dressing 7-50*

**VEGETARIAN ANTIPASTO (VE)**

*Grilled mediterranean vegetables, fresh rocket, sundried tomatoes, olives, herb oil and toasted almonds 8-50*

**PASTA**

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**SPAGHETTI MAZZOLI**

*King prawns, spinach, Pernod and garlic cream 17-95*

**PAPPARDELLE AL RAGU**

*Slow cooked shin of beef with Italian herbs, red wine and served with pappardelle pasta 17-95*

**ORECCHIETTE CALABRESE**

*Steak mince ragu, garden peas, mushrooms, italian sausage and fresh chillies 16-95*

**PAPPARDELLE CARBONARA**

*Cooked traditional Roman style, guanciale cured pork, virgin oil, egg, pecorino cheese and garlic 14-95*

**PENNE ARABIATTA (VE)**

*Fresh chillies, garlic and pomodoro sauce 11-95*

**LASAGNE AL FORNO**

*mamma mazzoli's recipe, steak mince, chopped tomatoes, red wine and nutmeg 14-95*

**CANNELLONI (V)**

*Spinach and ricotta cannelloni with pomodoro sauce and salad 14-95*

**MAIN DISHES**

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**PIATTO DI POLLO**

*Chefs chicken dish of the day, please see our blackboard 18-95*

**MERLUZZO AL FORNO**

*Baked fillet of cod, on a cacciatore vegetable stew, herb oil dressing 18-95*

**TRADITIONAL ROAST TURKEY**

*Roasted breast of turkey, chipolatas, sage and onion stuffing, roast potatoes, seasonal vegetables and rich roast gravy £21-95*

**RISOTTO AL FORMAGGIO DI CAPRI (v)**

*Arborio rice with goats' cheese and beetroot, topped with crispy carrots and flaked almonds 15-95*

**SPECIALI DEL GIORNO** Fresh daily Specials available on our black board



## PIZZAS

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### Traditional 12" Stone Baked Thin Base Pizzas

**Gluten Free Base Available**

#### PIZZA MARGHERITA (V)

*Tomato sauce, mozzarella, and oregano £9.75*

#### PIZZA FUNGHI E POLLO

*Mushrooms and Chicken £10.95*

#### PIZZA AMERICANA

*Salami Napoli, fresh chillies, and black pepper 10.95*

#### PIZZA FUNGHI A PROSCIUOTTO

*Prosciutto ham and mushrooms 10.95*

#### PIZZA QUATRO STAGIONI

*Artichokes, olives, mushrooms, and prosciutto 11-50*

#### PIZZA MANHATTEN

*Traditional pepperoni pizza 10-50*

#### PIZZA TRE FORMAGGI

*Three cheese pizza, today's cheese selection with shaved parmesan £11.50*

## PIZZAS RUSTICA

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#### NAPOLETANA

*Bocconcini mozzarella, cherry tomatoes, oregano and fresh basil 12-95*

#### RUSTIC VEGANA (VE)

*Courgettes, sundried tomatoes, black olives, garlic oil, oregano and vegan cheese 13-95*

#### PRIMEVERA

*Cherry tomatoes, parma ham, basil oil, rocket and parmesan 14-95*

## SIDE ORDERS

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Breadbasket 5-25

Garlic bread 3-95

Garlic bread with mozzarella cheese £4-50

Mixed Olives 4-75

Patatine fritte - Fries 3-50

Parmesan Fries 3-95

Insalata Mista - Mixed Salad 3-00

## INFORMAZIONI

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***Most of our menu can be Gluten Free***

*Allergens – All of our food is prepared fresh in our kitchen.*

*Please advise our staff if you have any dietary requirements or specific allergen requests at the time of ordering*

*We are Open Wednesday to Sunday tel: 01620 822221 e-mail [apelevents@gmail.com](mailto:apelevents@gmail.com) [www.tynesidetavern.com](http://www.tynesidetavern.com)*

## DESSERTS

*Christmas pudding served with brandy sauce 6-75*

*Italian festive spiced tiramisu 6-95*

*Lemon curd and ricotta filled cannoli with a raspberry and mint compote 6-95*

*Piatto di Formaggio three cheese selection, artisan biscuits and festive chutney 8-25*

*Homemade Cheesecake of the day 6-95*

*Mazzoli bocker glory three scoops of ice cream, cherries chocolate sauce and cream 6-95*

*Vin Santo e Cantucci a glass of dessert wine served with Italian almond biscotti 7-50*

