



Menu

# Soft Drinks

Pepsi	Regular £2.50	Large £3.00
Diet Pepsi	Regular £2.50	Large £3.00
Lemonade	Regular £2.50	Large £3.00
Lime & Soda	Regular £2.00	Large £2.50
Appletiser		275ml £3.00
Tonic Water	Regular £2.50	Large £3.00
Mineral Water	Still or Sparkling	330ml £3.00
Orange Juice	Regular £2.50	Large £3.00
Cranberry Juice	Regular £2.50	Large £3.00
Apple Juice	Regular £2.50	Large £3.00
J2O	Various flavours available 275ml £3.00	
Fruit Shoot	Various flavours available 275ml £2.50	
Heineken 0.0 - Alcohol Free		330ml £3.50

# Beer & Cider

San Miguel 330ml	£4.00
Peroni Nastro Azzuro 330ml	£4.50
Peroni Nastro Azzuro Draught	Half £3.20 Pint £5.20
Birra Moretti Draught	Half £3.00 Pint £5.00
Old Mout Cider - Berries & Cherries 500ml	£5.50
Old Mout Cider - Kiwi & Lime 500ml	£5.50
Old Mout Cider - Strawberry & Pomegranate 500ml	£5.50
Rekorderlig Cider - Apple 500ml	£5.50



# Cocktails

Old Fashioned	£8.00
Jameson Irish whiskey, sugar syrup, bitters, garnished with an orange peel	
Disaronno Sour	£8.00
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Margherita	£8.50
Gold tequila, Cointreau, lime juice, garnished with a slice of lime	
Cosmopolitan	£9.00
Ciroc vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Mojito	£8.00
Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint	
Aperol Spritz	£8.00
Aperol, Prosecco, soda water, served over ice with a wheel of orange	

# House Spirits

	Single	Double
Gordon's Gin	£3.50	£5.50
Smirnoff Vodka	£3.50	£5.50
Captain Morgan Spiced	£3.50	£5.50
Jameson Whiskey	£3.50	£5.50
Jack Daniels	£3.50	£5.50
Disaronno	£3.50	£5.50
Malibu	£3.50	£5.50
Limoncello	£3.50	£5.50
Baileys	£3.50	£5.50
Tia Maria	£3.50	£5.50

A wider selection of spirits and premium spirits are available. Please ask your server for more information.

# Wine

## White

	125ml	175ml	250ml	Bottle
Lamura Grillo di Sicilia, Sicily	£5.50	£6.00	£6.50	£17.00
Aromas of citrus fruit underlaid by refreshing tropical notes				
Castelli Pinot Grigio, Italy	£6.00	£6.50	£7.00	£19.00
A nose of acacia flowers with a dry palate, well balanced				
Vina Cerrada Rioja Blanco, Spain	£6.50	£7.00	£7.50	£22.00
Delicate and clean on the palate. Subtle hints of stone fruit, easy to drink				
Patriache Chardonnay, France	£7.00	£7.50	£8.00	£23.00
Elegant and complex with peachy fruit and a soft creamy finish				
Waddling Duck Sauvignon Blanc, NZ	£7.50	£8.00	£8.50	£24.00
Fresh and vibrant aromas, balanced fruit and floral notes through the palate				

## Red

Lamura Nero D'Avola, Sicily	£5.50	£6.00	£6.50	£17.00
A fruit driven wine with soft red berry flavour and very easy to drink				
Louis Eschenauer Merlot, France	£6.00	£6.50	£7.00	£19.00
Blackcurrant and cherry fruits leading to a smooth, lasting finish				
Vina Cerrada Rioja, Spain	£6.50	£7.00	£7.50	£22.00
Classic plum, red berries, and vanilla, with a touch of pepper kicking at the end				
Jean Balmont Cabernet Sauvignon, France	£7.00	£7.50	£8.00	£23.00
Juicy black fruit flavours and high tannins. Incredibly smooth with a hint of oak				
La Grupa Malbec, Argentina	£7.50	£8.00	£8.50	£24.00
Aromas of red fruits, a hearty structure of cherries and plum. A warm, smooth finish				

## Rosé

Decanal Pink Zinfandel, Italy	£5.50	£6.00	£6.50	£18.00
Aromas of strawberries and summer fruits. Light, fruity and sweet flavours				
Domaine du Pellehaut, France	£6.00	£6.50	£7.00	£19.00
A pale wine with summer berry flavours. Crisp and refreshing with a slight dryness				

## Sparkling

		200ml	750ml	
Amori Prosecco, Italy		£8.50	£23.00	
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish.				
Charles Vercy Cuvée De Réserve Champagne, France				£40.00
An award winning Champagne with a light pale colour and aromas of fresh fruits				

# Coffee & Hot Drinks

**Espresso** *Solo* £1.80 *Doppio* £2.00

A single or double shot of coffee made with Italian coffee beans

**Americano** £2.10

Black coffee - A rich full bodied espresso topped with hot water

**Flat White** £2.10

White coffee - A rich full bodied espresso topped with hot milk

**Cappuccino** £2.10

Rich espresso topped with frothy steamed milk and a sprinkle of chocolate

**Macchiato** £2.10

A shot of espresso with a dash of frothy milk foam

**Latte** £2.10

One shot of espresso topped with steamed milk and a dash of foam

**Latte with a shot of **MONIN** syrup** £3.10

Available in a selection of flavours

**Mocaccino** £2.10

Chocolate and espresso latte topped with a dash of whipped cream

£2.10

English tea served with a jug of cold milk

**Herbal/Fruit Tea** £2.10

A selection of flavours available

**Hot Chocolate** £2.30

Cadbury's hot chocolate topped with whipped cream

**Liqueur Coffee** £5.00



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# Starters

**Sunblushed Tomatoes**   £3.50  
Slow-roasted, sun-ripened tomatoes

**Olives**   £3.50  
Mixed olives marinated in garlic, lemon & chilli

**Ciabatta Bread with Dipping Oil**  £4.00

**Garlic Bread**  £4.00  
**with Mozzarella**  £4.20

**Funghi Trifolata**  £5.50  
Fresh mushrooms pan-fried in garlic butter, parsley & white wine

**Pizza Pomodoro**  £6.00  
A thin and crispy pizza base with tomato sauce, garlic and herbs

**Gnocchi Pomodoro**  £6.00  
Italian potato dumplings cooked in our tomato & basil sauce

**Cozze Crema**  £7.00  
Mussels cooked in a garlic & white wine cream sauce

**Gamberoni All'Aglio**  £7.00  
King prawns, pan fried in their shells in garlic butter & white wine

**Arancini di Porcini**  £6.00  
Risotto rice balls stuffed with porcini mushrooms and gorgonzola.  
Served with a warm tomato and basil dipping sauce

**Insalata Salmone Affumi**  £7.50  
Smoked salmon served on a mixed salad with house dressing

**Trio Colore**   £6.00  
Rocket, cherry tomatoes & fresh mozzarella with balsamic glaze

**Breasola Carpaccio**  £6.50  
Thinly sliced cured beef with rocket, shaved parmesan,  
house dressing and lemon juice

**Anti-Pasto** £11.00  
A sharing platter with a selection of cured meats and cheese,  
marinated olives and tomatoes, with toasted ciabatta bread

# Bruschette

**Bruschetta Pomodoro**  £5.00  
Marinated cherry tomatoes, red onion and olives served on  
toasted ciabatta bread

**Bruschetta Mozzarella**  £5.50  
Fresh mozzarella cheese, marinated cherry tomatoes & olives  
served on toasted ciabatta bread

**Bruschetta Parma** £6.20  
Cherry tomatoes, Parma ham and shaved parmesan served on  
toasted ciabatta bread with balsamic glaze

# Salads

**Side Salad**   £4.00  
Mixed leaves, cherry tomatoes, red onion, olives, house dressing

**Insalata Parmigiano**   £4.00  
Rocket leaves, shaved parmesan cheese, balsamic glaze

**Insalata Caprina**   £12.50  
Roasted goat's cheese and chargrilled vegetables  
served on a mixed salad with house dressing

**Insalata Pollo**   £13.00  
Grilled chicken breast with chargrilled peppers  
served on a mixed salad with house dressing

**Insalata Salmone Asparagi**   £15.00  
Oven-baked fillet of salmon and grilled asparagus spears  
served on a mixed salad with house dressing

**Insalata di Mare**   £13.00  
Marinated mixed seafood served on a bed of salad  
with house dressing

# Calzone

Hand made folded pizzas, stone baked and served  
with a side serving of tomato sauce.

**Calzone Basilica**  £10.50  
Roasted red peppers, caramelised onions, spinach and mushrooms,  
drizzled with basil oil

**Calzone Salsiccia** £11.50  
Tuscan sausage, Milano salami, spinach and mixed olives

**Calzone Picante**  £11.00  
Pepperoni, chicken breast, hot chillies & red onion, drizzled with chilli oil

# Al Forno

Literally translated as "In the Oven", all our Al Forno pasta  
dishes are freshly prepared in the pan and baked  
in our stone oven until light and crispy.

**Funghi Spinachi Al Forno**  £10.50  
Penne pasta in a creamy wild mushroom and spinach sauce,  
topped with mozzarella cheese

**Salsiccia Pesto Al Forno** £11.50  
Rigatoni pasta with Italian sausage, caramelised onions, cherry  
tomatoes and green pesto, topped with goats cheese

**Pollo Parmigiano Al Forno** £11.00  
Penne pasta, smoked bacon and sliced chicken breast in a creamy  
parmesan sauce, topped with mozzarella cheese

**Lasagne Al Forno** £10.50  
Traditional homemade Lasagne made with 100% British beef

# Pizza

Made with 100% homemade dough, our own recipe tomato sauce and mozzarella cheese, all our pizzas are stone-baked in our authentic Italian pizza oven

**Pizza Pomodoro**   £9.00  
Tomato sauce with extra garlic and herbs - no cheese!

**Margherita**  £9.50  
Our classic tomato & basil sauce with mozzarella cheese

**Reginella**  £10.00  
Fresh mozzarella, cherry tomatoes and fresh basil leaves

**Pepperoni** £10.00  
Just pepperoni - simple and delicious

**Diavola**  £10.50  
Pepperoni, Milano salami, fresh chillies & crushed chillies

**Funghi Caprina** £11.00  
Ham, mushrooms, goats cheese and mixed olives

**Pollo Pancetta** £10.50  
Seasoned chicken breast strips and smoked bacon rashers

**Rustica** £11.00  
Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and house dressing

**Honolulu** £10.50  
Ham and juicy chunks of pineapple

**Di Capra**  £11.50  
Caramelised onions, goats cheese, peppadew sweet peppers, rocket

**Italian Job** £10.50  
Bolognese sauce topped with mozzarella cheese & fresh basil

**Riviera**  £11.50  
Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket

**Pollo Piquante** £11.00  
Chicken breast, red onion, peppadew peppers, balsamic glaze

**Tartufo** £11.50  
Smoked bacon, mushrooms and rosemary, drizzled with truffle oil

**Giardinera**  £10.50  
Sunblushed tomatoes, red onion, spinach, garlic and rosemary

**Napoli** £10.50  
Tuna, anchovies, olives and capers

*Switch to Vegan Mozzarella - add £1*

*Make any pizza on our menu into a Calzone - add £1*

# Pasta

**Spaghetti Pomodoro**   £9.00  
Our homemade, traditional tomato sauce with fresh basil and garlic

**Spaghetti Bolognese** £9.50  
Traditional Bolognese made with 100% British beef

**Spaghetti Carbonara** £9.50  
Smoked bacon in a creamy parmesan cheese sauce

**Spaghetti Gamberoni**  £11.00  
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine

**Spaghetti Marinara**  £11.00  
Mixed seafood in a garlic, white wine & tomato sauce

**Penne Arrabiatta**    £9.50  
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce

**Penne Polpette** £10.50  
100% British beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil

**Penne Primavera**   £10.00  
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

**Rigatoni Amatriciana** £10.00  
Smoked bacon in a peppery tomato and parmesan cream sauce

**Rigatoni Toscana** £10.50  
Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce

**Rigatoni Tonno** £10.50  
Tuna, olives and red onion in a creamy garlic & tomato sauce

**Tagliatelle Porcini**  £10.50  
Wild mushrooms in a creamy white wine & mushroom sauce

**Tagliatelle Salmone** £11.00  
Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket

**Tagliatelle Spinachi** £10.00  
Smoked bacon in a creamy spinach and parmesan sauce

**Tortelloni Boscaiola** £10.50  
Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

**Tortelloni alla Genovese**  £11.00  
Ricotta cheese & spinach tortelloni in a pesto cream sauce with sunblushed tomatoes, rocket & shaved parmesan

Gluten/Egg-Free pasta is available - just add £1.

# Main Courses

**Pollo Funghi** GF £15.00  
Butterflied chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

**Branzino** GF LC £16.00  
Pan-seared seabass fillet, served on a mediterranean-style tomato & vegetable sauce with potatoes, onions, olives, tomatoes & spinach

**Tonno Sicilia** GF £17.00  
Grilled tuna steak served on a creamy lemon and caper risotto

**Bistecca Rosmarino** GF £18.00  
An 8oz cut of extra mature Sirloin steak, served with skin-on fries, rocket & parmesan salad and rosemary butter

# Risotto

**Risotto Funghi Asparagi** Ve GF LC £11.00  
Fresh mushrooms and asparagus spears in a garlic, white wine & rosemary risotto

**Risotto Gamberetti** GF £12.00  
Tiger prawns and spinach in a creamy garlic & white wine risotto

**Risotto Scoglio** GF LC £12.00  
Marinated mixed seafood in a garlic & white wine tomato sauce

# Sides

**French Fries** Ve GF £4.00  
Crispy, skin-on fries

**Saute Potatoes** Ve GF £4.00  
Crispy, deep fried potato slices

**New Potatoes** Ve GF £4.00  
Oven-roasted with parsley butter

**Ciabatta Bread** Ve £2.50  
Toasted Italian style ciabatta bread

**Tomato & Onion Salad** Ve GF £4.00  
Marinated cherry tomatoes & red onions with balsamic glaze

**Side Salad** Ve GF £4.00  
Mixed leaves, red onion, olives & cherry tomatoes with house dressing

**Insalata Parmigiano** Ve GF £4.00  
Rocket leaves & shaved parmesan with balsamic glaze

**Grilled Vegetables** Ve GF £4.00  
Grilled peppers, aubergine & courgette

**Grilled Asparagus** Ve GF £4.50  
Grilled asparagus spears

# Extras

Add the following to any dish on our menu to create your own 'Masterpiece'

Ham  
Tuna  
Pepperoni  
Milano Salami  
Tuscan Sausage  
Smoked Bacon  
Chicken Breast  
Capers  
Red Onion  
Hot Chillies  
Spinach  
Mushrooms  
Mixed Olives  
Courgettes  
Pineapple  
Cherry Tomatoes  
Truffle Oil  
Grated Mozzarella £1.00

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Asparagus  
Tiger Prawns  
Smoked Salmon  
Parma Ham  
Anchovies  
Goats Cheese  
Fresh Mozzarella  
Vegan Mozzarella  
Sunblushed Tomatoes £2.00



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Allergy Information:  
The descriptions on our menu don't always mention every single ingredient, so just ask if you're unsure. Please inform your server of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.  
Our chefs & suppliers handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.  
Also please note that the cheese offered at your table contains milk and egg and will alter the suitability of your dish.  
Please ask to see our allergen guide for information on each individual dish.



## Kids Menu

Choose any main course below plus a dessert and a drink for £6.50

Apple Juice  
Orange Juice  
Fruit Shoot 275ml  
Milk

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Spaghetti Pomodoro  
Spaghetti in our homemade tomato sauce

Spaghetti Bolognese  
Homemade traditional bolognese

Spaghetti Carbonara  
Smoked bacon in a creamy parmesan sauce

Margherita  
Classic cheese & tomato pizza

Pizza Proscuitto  
Margherita pizza with ham

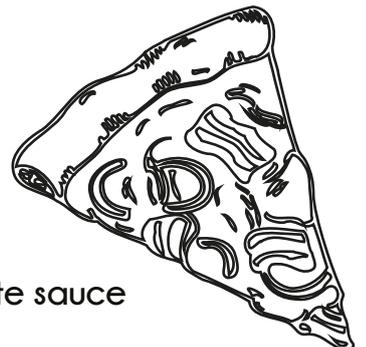
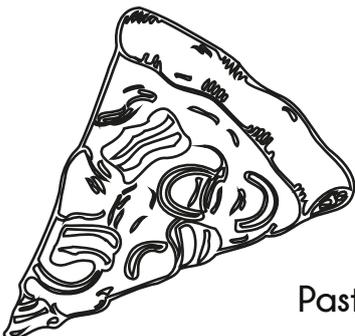
Pizza Pollo  
Margherita pizza with chicken breast slices

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Ice Cream  
1 scoop - choose from our wide selection

Profiteroles  
Pastry balls filled with cream and covered in chocolate sauce

Babycinno  
Frothy warm milk with a sprinkle of chocolate powder



# Gelato

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Authentic homemade Gelato  
& 100% dairy free homemade Sorbet

Vanilla  
Chocolate  
Strawberry  
Pistachio  
Banana  
Salted Caramel  
Coffee  
Mint Chocolate Chip  
Bubblegum  
Oreo Cookies  
Honeycomb

Lemon Sorbet  
Mango Sorbet  
Raspberry Sorbet

*We also have many new flavours of gelato and sorbet that change regularly - take a look at the dessert counter or ask a member of the team!*

1 scoop £2.30  
2 scoops £3.80  
3 scoops £4.20

## Toppings / Sauces

Mini Fudge Cubes  
Choc Chip Sprinkles  
Honeycomb Sprinkles  
Marshmallows  
Hundreds and Thousands  
Meringue Pieces  
Oreo Pieces  
Bubblegum Pieces

Chocolate Sauce  
Toffee Sauce  
Strawberry Sauce  
Raspberry Sauce

50p per extra topping

# Desserts

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£4.50

## Tiramisu

Coffee and liqueur soaked sponge with a mascapone mousse, covered in cocoa powder

## Profiteroles

Choux pastry balls filled with whipped cream and covered in chocolate sauce

## Apple Pie

Sweet pastry case with a bramley apple filling, served with a scoop of Vanilla gelato

## Banoffee Pie

Banana cream and toffee fudge in a sweet pastry case

## Salted Caramel Cheesecake

Sweet biscuit base cheesecake with sweet and salty caramel

## Chocolate Fudge Cake

Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato

# Waffles

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£4.90

Belgian style waffles - choose from the suggestions below or create your own with your choice of gelato and toppings!

*Create your own Waffle includes 1x scoop of Gelato and 1x choice of sprinkles*

## Cookies and Cream

Oreo Cookies gelato with Oreo cookie pieces, whipped cream and chocolate sauce

## Marshmallow Choc Chip

Vanilla gelato topped with mini marshmallows, chocolate chips, chocolate sauce

## Banana Nutella

Nutella chocolate spread topped with whipped cream and Banana gelato

