



# Sulu

## APPETISERS

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<b>1. BASKET OF BREAD (V VG)</b>	4.50	<b>3. OLIVES (V VG)</b>	4.00
Fresh homemade bread served with olives, chopped tomatoes & garlic olive oil		Marinated Sicilian green olives	
<b>2. BOCCONCINI DI PIZZA (V VG)</b>	4.50	<b>3. BRUSCHETTA (V VG)</b>	5.00
Deep fried pizza dough served tomato sauce & optional parmesan		Toasted homemade bread with chopped tomatoes, basil, garlic & olive oil	

## STARTERS

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<b>1. GARLIC BREAD (V VG)</b>	4.00	<b>7. CALAMARI FRITTI</b>	8.00
Pizza base with garlic and oil		Fried squid with homemade tartar sauce & lemon	
<b>2. PIZZA BREAD (V)</b>	4.50	<b>8. PROSCIUTTO &amp; BUFFALO</b>	8.00
Pizza base with mozzarella & garlic		Parma ham, buffalo mozzarella, baby tomatoes & pesto sauce	
<b>3. VEGETERIAN SOUP (V VG)</b>	6.50	<b>9. POLPETTE</b>	8.00
Served with home made bread		Beef meatballs in tomato sauce	
<b>4. BURRATA CON RUCOLA E POMODORINI (V)</b>	6.50	<b>10. COZZE</b>	8.50
Creamy Italian cheese with rocket salad and baby tomatoes		Mussels, cherry tomatoes, garlic, fresh chilli & parsley	
<b>5. ARANCINI (V)</b>	7.00	<b>11. INSALATA POLIPO</b>	11.00
Rice balls filled with mozzarella. Served with warm tomato sauce		Octopus, potatoes, olives, cherry tomatoes, capers, rocket salad & onions	
<b>6. AVOCADO E GAMBERETTI</b>	7.50	<b>12. ANTI PASTO ITALIANO (to share)</b>	13.00
Avocado & peeled prawns in pink sauce		Italian cured meat and cheese served with fresh homemade bread	

## PASTA & RISOTTO

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<b>1. SPAGHETTI AGLIO E OLIO (V VG)</b>	7.00	<b>11. CHICKEN SPECIAL</b>	12.00
Spaghetti pasta with extra virgin olive oil, garlic, fresh chilli & parsley		Linguini pasta, chicken, cream, tomato sauce, roast vegetables, garlic & fresh chilli	
<b>2. PENNE ARRABBIATA (V VG)</b>	7.50	<b>12. TAGLIATELLE DUCK RAGU</b>	12.50
Penne tube pasta with tomato sauce, chilli, fresh chilli, garlic & basil		Tagliatelle pasta with home made minced duck & tomato sauce	
<b>3. GNOCCHI (V VG)</b>	7.50	<b>13. TORTELLONI RICOTTA E SPINACHI</b>	13.50
Fresh Gnocchi in tomato sauce & basil with optional parmesan		Fresh pasta filled with ricotta & spinach in butter sage & cream sauce (V)	
<b>4. BOLOGNESE</b>	10.00	<b>14. LINGUINE ALLO SCOGLIO</b>	16.00
Spaghetti in rich homemade Bolognese sauce		Linguine pasta with fresh seafood, chilli & garlic in white wine or optional tomato sauce	
<b>5. CHICKEN PENNE</b>	10.00	<b>15. TORTELLONI RIPIENI</b>	16.00
Penne tube pasta in creamy chicken, garlic & chopped parsley		Fresh pasta stuffed with prawn & crab in prawn ragu, cherry tomatoes & cream sauce	
<b>6. PAPPARDELLE VERDURE E PESTO</b>	11.00	<b>16. PAPPARDELLE PORCINI &amp; SALSICCIA</b>	16.00
Fresh pappardelle pasta, plum tomatoes, grilled vegetables & pesto sauce (V VG)		Fresh pappardelle pasta with porcini sausages in cream sauce & parmesan	
<b>7. CARBONARA</b>	12.00	<b>17. RISOTTO ALLO ZAFFERANO (V)</b>	13.00
Classic spaghetti with cured pork, egg yolk, black pepper, pecorino & parmesan cheese		Italian rice with butter, parmesan & saffron	
<b>8. PENNE AL SALMONE</b>	12.00	<b>18. RISOTTO PARMIGIANA (V)</b>	13.00
Penne pasta with smoked salmon in creamy sauce topped with rocket salad		Italian rice with grilled aubergines, baby plums, basil, buffalo & parmesan	
<b>9. LINGUINE VONGOLE</b>	12.00	<b>19. RISOTTO AI FRUTTI DI MARE</b>	16.00
Linguine pasta with clams, garlic, olive oil, fresh chilly, parsley & white wine		Italian rice with fresh seafood & bisques sauce	
<b>10. LASAGNA AL RAGU</b>	12.00		
Homemade Lasagne with Bolognese & bechamel sauce			

### \*\*\*GLUTEN FREE OPTION

ALL PASTA DISHES CAN BE PREPARED WITH GLUTEN FREE PENNE PASTA

\*\*\*BEEF & CHICKEN SUPPLIED BY LOCAL HALAL BUTCHERS

## PIZZA & CALZONE

<b>1. MARINARA (V VG)</b>	5.00	<b>12. SPECIAL SULU PIZZA (V)</b>	12.00
Tomato sauce, extra virgin oil, garlic basil & oregano		Mozzarella, burrata cheese, porcini mushrooms, cherry tomatoes & rocket salad	
<b>2. MARGARITA (V)</b>	8.00	<b>13. QUATRO STAGIONI</b>	12.00
Mozzarella, tomato sauce, extra virgin olive oil & fresh basil		Mozzarella, tomato sauce, artichoke, mushrooms, ham & olives	
<b>3. PEPPERONI</b>	9.50	<b>14. PROSCIUTTO &amp; BURRATA</b>	12.00
Mozzarella, tomato sauce, pepperoni & fresh chilli		Mozzarella, tomato sauce, Parma ham, burrata cheese & rocket salad	
<b>4. SALAMI</b>	9.50	<b>15. QUATTRO FORMAGGI (V)</b>	12.00
Mozzarella, tomato sauce, salami & rocket salad		Mozzarella, gorgonzola, parmigiana & pecorino cheese	
<b>5. NAPOLI</b>	9.50	<b>16. POLLO (CHICKEN)</b>	12.50
Mozzarella, tomato sauce, garlic oil, cappers, anchovies & oregano		Mozzarella, tomato sauce, chicken strips, roast vegetables and optional fresh chilli	
<b>6. COTTO &amp; FUNGHI</b>	10.00	<b>17. PIZZA GRECA (V)</b>	12.50
Mozzarella, tomato sauce, ham & mushrooms		Mozzarella, tomato sauce, feta cheese, basil, rocket salad, olives, onions & cherry tomatoes	
<b>7. TONNO</b>	10.00	<b>18. VEGETERIAN CALZONE (V)</b>	9.00
Mozzarella, tomato sauce, garlic oil, tuna, onions & oregano		Folded pizza with mozzarella, tomato sauce and roast vegetables	
<b>8. BUFALINA (V)</b>	10.00	<b>19. HAM CALZONE</b>	9.00
Mozzarella, buffalo cheese, cherry tomatoes & pesto sauce		Folded pizza with mozzarella, tomato sauce & ham	
<b>9. FIORENTINA</b>	10.00	<b>20. EGG CALZONE (V)</b>	10.00
Mozzarella, tomato sauce, spinach, ham, poached egg & olives		Folded pizza with, mozzarella, egg, parma ham & parmesan	
<b>10. GINA'S SPECIAL PIZZA</b>	11.50		
Mozzarella, bresaola (slices of beef), rocket salad, cherry tomatoes & flakes of parmesan			
<b>11. SALSICCIA &amp; FRIARELLI</b>	11.50		
Mozzarella, pork sausages & Italian broccoli			

**\*\*\*PIZZA VEGAN OPTIONS**

ALL PIZZA DISHES CAN BE PREPARED WITH VEGAN CHEESE WITH ADDITIONAL COST

**\*\*\* 10% DISCOUNT APPLY ON ALL PIZZAS ON COLLECTIONS ONLY**

## MEAT & FISH

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<p><b>1. CHICKEN MILANESE</b> 10.00 Breaded chicken breast served with chips or roast potatoes</p> <p><b>2. SPECIAL SULU BURGER</b> 12.50 Home made beef patty, mozzarella cheese, bacon, lettuce, gherkin, onion &amp; barbeque sauce (5.5OZ)</p> <p><b>3. ROAST CHICKEN</b> 14.00 Half roasted chicken served with chips &amp; salad</p> <p><b>4. CHICKEN ESCALOPE</b> 14.00 Chicken escalope in mushroom cream sauce or lemon sauce served with roast potatoes</p> <p><b>5. PORK RIBS</b> 14.00 Marinated pork ribs served with chips &amp; salad</p> <p><b>6. PORK ESCALOPE</b> 14.00 Pork escalope in mushroom cream sauce served with roast potatoes</p> <p><b>7. PORK CHOPS</b> 14.00 Grilled pork chops served with chips and salad</p> <p><b>8. DEEP FRIED SARDINES</b> 15.00 Sardines served with roast potatoes &amp; salad</p> <p><b>9. FISH OF THE DAY</b> 18.50 Pan fried fillet of sea bass or sea bream served with roast potatoes &amp; grilled vegetables</p> <p><b>10. FRITURRA MISTA</b> 18.50 Squid, prawns, seabass, sardines and salmon</p> <p><b>11. POLPO ALLA GRIGLIA</b> 20.50 Grilled octopus served with olives, cappers, onion, tomato and croutons</p>	<p>21.50</p> <p>21.50</p>	<p><b>12. BISTECCA</b> Grilled sirloin steak (10 oz) in optional green peppercorn cream sauce. Served with mushrooms &amp; roast potatoes</p> <p><b>13. RIBEYE STEAK</b> Grilled ribeye (10 oz) steak served with mushrooms &amp; mash potato</p>	<p>21.50</p>
<h2 style="margin: 0;">SALAD &amp; SIDES</h2> <hr style="width: 20%; margin: auto;"/>			
<p><b>1. MIX ITALIAN SALAD (V)</b> 4.50 Mix salad, cucumbers, onion, tomato, carrot, mix peppers and olives</p> <p><b>2. CAPRESE SALAD (V)</b> 5.50 Slices of buffalo mozzarella &amp; tomatoes</p> <p><b>3. GREEK SALAD (V)</b> 8.50 Feta cheese, mix leave salad, grilled mix peppers, red onion, cherry tomato, black olives and cucumber</p> <p><b>4. CESAR SALAD</b> 8.50 Chicken breast, cos lettuce, Cesar dressing, croutons, parmesan &amp; crispy bacon</p> <p><b>5. SPECIAL SULU SALAD</b> 8.50 Mix salad, tomatoes, olives, cucumber, tuna, caramelised onion, roasted artichoke &amp; raisins</p> <p><b>6. PENNE ALFREDO (V)</b> 8.00 Penne pasta with buffalo, baby tomatoes, rocket salad, basil &amp; olives</p> <p><b>7. GRILLED VEGETABLES</b> 4.50</p> <p><b>8. FRIARELLI (Italian Broccoli)</b> 4.50</p> <p><b>9. SKIN ON FRIES</b> 4.50</p> <p><b>10. ROAST POTATOES</b> 4.50</p>	<p>4.50</p> <p>5.50</p> <p>8.50</p> <p>8.50</p> <p>8.50</p> <p>8.00</p> <p>4.50</p> <p>4.50</p> <p>4.50</p> <p>4.50</p>		

Please always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergies. Detailed information on the fourteen legal allergens is available on request; however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill

## HOT DRINKS

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1. Espresso Single	2.00
2. Espresso Double	2.80
3. Cappuccino	2.80
4. Latte	3.00
5. Mocha	4.00
6. Caffè Machiatto	3.00
7. Ice Coffee	3.00
8. Caffè Corretto	4.50
9. Hot Chocolate	3.00
10. English Breakfast Tea	1.80
11. Earl Grey Tea	1.80
12. Herbal Tea	1.80
13. Pot of Tea	3.00

## SOFT DRINKS

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1. Coke	3.00
2. Diet Coke	3.00
3. Coke Zero	3.00
4. Sprite	3.00
5. Sanpellegrino Orange, pomegranate and lemon flavours	3.00
6. Orange Juice	3.00
7. Apple Juice	3.00
8. Pineapple Juice	3.00
9. Fresh Orange Juice	4.50
10. Fresh Lemonade	4.50

## WATER

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	50CL	75CL
1. Aqua San Pellegrino (Sparkling)	3.00	4.50
2. Aqua Panna (Mineral)	3.00	4.50

## BEER

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1. Peroni Gran Riserva (500cl)	6.50	
2. Peroni Nastro Azzurro (330)	5.00	
3. Peroni Nastro Azzurro (330) Non alcoholic	4.50	
4. Ichnusa (330cl)	4.50	
5. Guinness (330cl)	5.00	
	PINT	HALF PINT
6. Moretti Draft	6.50	4.00

## CIDER

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1. Rekorderlig Strawberry-lime Swedish Cider	5.50
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# WINE LIST

## SPARKLING

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	GLASS	BOTTLE
1. Prosecco Casa Bianca Brut	7.00	30.00
2. Prosecco Casa Bianca Rose	7.00	30.00
3. Champagne Moet & Chandon Brut		85.00

## WHITE WINE

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	GLASS	BOTTLE
1. Beneventano Bianco	5.50	22.00
White grape straw colour wine with fruity and floral scent		
2. Pinot Grigio Delle Venezie	6.50	26.00
3. Sauvignon Blanc IGT	7.50	31.00
4. Soave Longo Doc	6.50	26.00
5. Falanghina SannioDop	7.00	28.00
Straw colour grape wine with floral scents excellent with starters and most of the mains		
6. Verdicchio Dei Castelli Di Jesi	8.00	33.00
Light and refreshing wine with flavours of lime, grapefruit and green apple		
7. Fiano Sannio	7.00	30.00
Dry and well balanced white wine with fruity, floral fragrances and hints of wild grass		

## RED WINE

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	GLASS	BOTTLE
1. Beneventano Rosso	5.50	22.00
2. Merlot lungo	7.00	26.00
3. Aglianico Sannio Dop	7.50	28.00
4. Mountepulciano D'abruzzo Citra Classic	7.50	28.00
5. Chinati Vernaiolo Rocca Della Macie Doc	8.50	36.00
6. Amarone Della Valpolicella Longo	-	64.50

## ROSE

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	GLASS	BOTTLE
1. Pinot Grigio Blush Vigna	7.00	25.00
Soft and flavourful grape wine, coppery-pink colour, delicate and fruity		
2. Valbella Rosato	7.50	28.00
Fruity scents, balanced dry taste		
3. Terramare Cerasuolo	7.50	28.00
Bright rose cherry color fruity dry, smooth and well balanced flavour		

## DESSERT WINE

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	GLASS	BOTTLE
1. Verduzzo Friulano Dolce	7.50	28.00
Lively, soft and sweet wine leaving a pleasant "dry" sensation		

## LIQUORS

	SINGLE	DOUBLE
<b>1. Vodka</b>	6.00	11.00
Absolute or Smirnoff		
<b>2. Gin</b>	6.00	11.00
Gordons or Tanqueray		
<b>3. White Rum</b>	6.00	11.00
Bacardi or Havana club		
<b>4. Dark Rum</b>	6.00	11.00
Bacardi dark or Captain morgan		
<b>5. Tequila</b>	6.00	11.00
Jose Cuervo or Jose cuervo silver		
<b>6. Whisky</b>		
Jack Daniels,	6.00	11.00
Bells	5.50	9.00
Chivas Regal	6.00	11.00
<b>7. Brandy</b>		
Vecchia Romagne	5.00	9.00
Courvoisier	6.00	11.00
Grappa Barrique	5.00	9.00
Limoncello	5.00	9.00
Frangelico	5.00	9.00
Disaronno	5.00	9.00
Sambuca	5.00	9.00
Fernet Branca		
Jagarmeister		
Vecchio Amaro del capo	5.00	9.00
Amaro Del Capo	5.00	9.00
Martini (Bianco, Rosso/Extra Dry)	5.00	9.00
Campari	5.00	9.00
Tia Mari	5.00	9.00

## COCKTAILS

<b>1. Aperol Spritz</b>	9.00
Aperol, prosecco and soda	
<b>2. Campari Spritz</b>	9.00
Campari, prosecco and soda	
<b>3. The Sicilian</b>	9.00
Gin, prosecco , lemon , lime and Elder flower	
<b>4. Negroni</b>	9.50
Campari, vermouth and gin	
<b>5. Negroni Sbagliato</b>	9.50
Campari, vermouth and prosecco	
<b>6. Margarita Cocktail</b>	10.00
Tequila reposado, lime juice, and cointreau	
<b>7. Espresso Martini</b>	10.50
Espresso, coffee liquor and vodka	
<b>8. Mojito</b>	10.00
Rum, lime juice, mint, syrup and soda	
<b>9. Passoã Star Martini</b>	10.00
Vodka, passion fruit and vanilla served with 25ml shot of Prosecco on the side	
<b>10. Amoretto Sour</b>	10.00
Whisky, amaretto, fresh lemon juice and sugar syrup	

## MOCKTAILS

<b>1. Virgin Mojito</b>	6.00
Mint, lime, soda water and sugar syrup	
<b>2. Cranberry Pomo Punch</b>	6.00
Cranberry, Pomegranate, sparkling water with mint leaves	
<b>3. Sulu Special mocktails</b>	6.00
Orange, pineapple, apple with a touch of pomegranate grenade	
<b>4. Tropical Mocktail</b>	6.00
Orange, Pineapple with coconut milk	
<b>5. Crodino</b>	4.50
Crodino served on rock ice and a slice of orange	