

# Le Pizze Pizza Dishes

All our pizzas have 10-11 inch bases and are made on the premises to a Forte family recipe.

Our pizza sauce is homemade from Italian tomatoes, garlic and fresh herbs.

## Traditional Pizza

**V MARGHERITA V** £7.25

The old favourite, simple tomato and mozzarella pizza to which you may add extra toppings.

**V FUNGHI V** £8.50

A margherita covered with fresh mushrooms.

**V CAPRESE V** £8.95

Goats' cheese, peppers, tomato and mozzarella.

**PICCANTE** £9.50

Spicy Italian sausage, fresh mushrooms, tomato and mozzarella. We think this is quite spicy, but if you want it really hot add some chopped chillies.

**LA REINE** £9.50

Sliced ham, fresh mushrooms, tomato and mozzarella.

## Speciality Pizza

**V RUCOLA V** £9.95

Fresh rocket, shavings of parmesan, black olives, tomato and mozzarella.

**MORTALESE** £10.95

Goats' cheese and Parma ham, tomato and mozzarella.

**DAL MARE** £10.95

Mussels, calamari, prawns and salmon, tomato and mozzarella.

**POLLO E SALSICCIA** £11.75

Slices of chicken and Italian spicy sausage with tomato and mozzarella.

**PIZZA DEL GIORNO**

Our chosen speciality pizza of the day. Please ask.

## Fortes Caffè Tratt

Our restaurant annexe is open as a popular café during the day, where we serve breakfasts, coffees, lunches, sandwiches and snacks.

In warmer weather, we open our south-facing windows to provide an 'al fresco', continental-style ambience.

Enjoy a delicious cappuccino with a slice of panetonne, or linger over a glass of wine with a freshly made pizza!

## Extra Toppings

at £2 each:

Chicken, Parma Ham, Prawns, Parmesan Shavings, Ham, Italian Spicy Sausage, Goats Cheese, Tuna, Anchovies, Baby Artichokes

## Extra Toppings

at £1.25 each:

Mushrooms, Peppers, Olives, Onions, Garlic, Chillies, Extra Cheese, Pineapple, Rocket

Please note that, in order to avoid confusion, all the pizzas are set as stated.

You may add extra toppings to them, but if you wish to vary the original, please order a margherita with extra toppings.

## Dolci e Liquori Puddings and Liqueurs

Don't miss our interesting variety of home made puddings, coffees and liqueurs listed on a separate menu.

## Benvenuto da la Trattoria

12 High Street, Swanage  
Reservations 01929 423784

Our restaurant was founded in 1970 by Gerry Forte, who wanted to introduce the flavours and ambience of Italian food to Swanage. This was at a time when the Trattorias were just emerging in London and there were fewer than 10 espresso coffee machines in the whole of Dorset!

Our aim remains to create a warm and welcoming atmosphere and simple, tasty dishes, using ingredients which we source locally as far as possible. Our fish comes mainly from Bridport, our crab from the Isle of Portland, our meat from Cold Harbour Farm and our Italian products from Mamma Roma in London. The lobsters come from even nearer home – from a fisherman operating from Swanage Bay!

Our Italian wines are personally selected by us from a wide range of superb imports by Vinum, our specialist supplier.

Gerry's legacy has been taken up by his wife, son and daughter-in-law, thus continuing this truly family enterprise, together with our very loyal staff, many of whom have been with us for a long, long time!

In true Forte family tradition nothing pleases us more than welcoming our customers, old and new.

## Aperitivo

Treat yourself to a pre-dinner drink, to complement your choice of marinated olives or garlic bread!

**PROSECCO (125 ml)** £5.50

Our popular house fizzy.

**KIR ROYAL (125ml)** £5.50

A dash of crème de cassis takes the edge off the dryness of prosecco.

**50ml CAMPARI SODA** £5.50

A truly Italian experience!

**GIN TONIC** £4.75

Bombay Sapphire or Gordon's with a baby bottle of Schweppes.

**PUNT E MES SODA** £4.75

The classic Piemontese apéritif by the house of Carpano.

**NEGRONI** £6.00

The famous cocktail comprising Gordon's Gin, Sweet Martini and Campari.

**CINZANO BIANCO SODA** £4.50

Sweetly aromatic, with soda or lemonade.

## Pane e Olivi Bread and Olives

**V OLIVI V** £3.50

A dish of mixed, marinated, pitted olives with a hint of chilli.

**V PANE V** £3.95

A basket of breads and grissini.

**V PANE ALL'AGLIO V** £3.50

Toasted garlic bread.

**V PANE AL FORMAGGIO V** £4.50

Garlic bread with cheese.

**V BRUSCHETTA V** £4.95

Topped with fresh tomatoes and garlic.

## Primi Starters

### V INSALATA CAPRESE V £6.75

Traditional tomato and mozzarella di bufala with Italian dressing and fresh basil.

### PROSCIUTTO CRUDO E MELONE £8.50

Thinly sliced Italian cured ham with ripe melon slices.

### POLPETTONE E CIABATTA £6.95

Our original home made coarse pâté containing veal, pork and duck livers. Served with ciabatta bread and salsa piccante.

### V INSALATA DI FORMAGGI V £7.95

Goats' cheese, sun blushed tomatoes, parmesan, olives and rocket on a bed of mixed leaves.

### COCKTAIL DI GAMBERETTI £6.95

Good old-fashioned prawn cocktail, served with ciabatta.

### ANTIPASTO MISTO £7.95

A selection of Italian cold meats with mozzarella di bufala, olives and ciabatta.

### AFFUMICATI DI MARE £8.75

A trio of smoked fish. With anchovies, prawns and garlic mayonnaise.

### V ZUPPA DI VERDURA V £5.50

Home made smooth vegetable soup with a dash of cream and sherry.

### V MELANZANE PARMIGIANA V £7.95

Layers of aubergine with cheese, an original vegetarian stuffing, and tomato sauce.

### LASAGNE AL FORNO £5.95

A delicate starter portion of home-made lasagne.

### V CANNELLONI V £5.95

Home made and stuffed with fresh leaf spinach and ricotta.

*We specialize in fresh fish and shellfish which will be displayed on the board according to availability!*

## La Pasta Main Course Pasta

### PENNE ALLA CARBONARA £9.75

Penne in creamy sauce with pancetta, bacon, mushrooms and garlic.

### SPAGHETTINI AL RAGÙ £8.50

Slim spaghetti with meat, tomato and onion sauce.

### V CANNELLONI RIPIENI V £9.75

Home made cannelloni stuffed with fresh ricotta and spinach with béchamel and tomato sauce.

### LASAGNE AL FORNO £9.75

Home made lasagne interleaved with meat, tomato, leaf spinach and bechamel sauce.

### V SPAGHETTI AL POMODORO V £7.95

Spaghetti with classic onion, herb and tomato sauce.

### V PENNE ALL'ARRABIATA V £8.95

Hot and spicy pasta with chillies and tomato sauce.

## Pasta del Giorno

Ask about today's seasonal Pasta special!

## Secondi Main Courses

### SALMONE AL FORNO £15.95

Fresh salmon fillet with a wine, basil and butter sauce.

### POLLO ALLA CALABRESE £15.95

Breast of chicken roasted with prosciutto. With a delicious spicy, wine, cream and tomato sauce containing mushrooms.

### POLLO AI FUNGHI £15.95

Breast of chicken wrapped in prosciutto with a creamy wine and mushroom sauce.

### BISTECCA DI MANZO £18.50

British sirloin steak with red wine jus and garlic butter.

### FILETTO AI FUNGHI £22.50

Fillet steak in a creamy, wine sauce with garlic and mushrooms.

**All served with potatoes of the day and vegetables.**

### SCALLOPE DI MAIALE £15.95

Pork escalope fried in breadcrumbs, with spaghetti al pomodoro.

## Contorni Side Dishes

### V INSALATA MISTA V £3.50

A salad of mixed leaves, tomatoes, cucumber, peppers and onions.

### V INSALATA VERDE V £3.50

A variegated leaf salad.

### V INSALATA DI POMODORI E CIPOLLE V £3.50

Tomato and onion salad.

### V INSALATA CAPRESE V £6.75

Tomato and mozzarella salad with fresh basil.

### V LEGUMI MISTI V £3.50

A selection of fresh vegetables.

### V PATATINE V £3.25

Chips.

### V SPINACI V £3.50

Fresh baby leaf spinach (when available).

## Fixed Price 2 Course Menu £19.75

### Primi

#### COCKTAIL DI GAMBERETTI

Good old-fashioned prawn cocktail, with ciabatta.

#### INSALATA CAPRESE

Traditional tomato and mozzarella salad.

#### LASAGNE AL FORNO

A delicate starter portion of home made lasagne.

### Secondi

#### SALMONE AL FORNO

A fresh salmon fillet with a wine, basil and butter sauce. Served with potatoes of the day and fresh vegetables.

#### POLLO ALLA CALABRESE

Breast of chicken roasted with prosciutto. With a delicious spicy, wine, cream and tomato sauce containing mushrooms. Served with potatoes of the day and fresh vegetables.

#### SCALLOPE DI MAIALE

A tender pork escalope fried in breadcrumbs. Served with spaghetti al pomodoro.