

# WELCOME TO THE NEW MOON

## PIZZAS

---

Homemade especially for you from fresh dough, our pizzas are rolled to a thin crust, topped with tomato sauce & mozzarella cheese, & can be eaten in or taken-away

Margherita - Tomato, mozzarella cheese & oregano

Neptune - Sardines, smoked salmon, mushrooms, olives, capers & finished with rocket leaves

Italian Chicken - Chicken, pepperoni, garlic & basil leaves

Indian Chicken – Chicken tikka, spicy pork, chillies, onions & garlic

Vegetarian - Peppers, mushrooms, sweetcorn & olives

Hot & Spicy - Ground beef, pepperoni, mushrooms, onion & chillies

Hawaiian - Ham, pineapple & mushrooms

English Breakfast – Crisp bacon, sausage, egg, mushrooms & tomato

Garlic Crostini – pizza dough topped with garlic butter, ham & mozzarella

Small Pizza £5.45  
(1 Person)

Medium Pizza £7.95  
(1-2 People)

Large Pizza £10.95  
(2-3 People)

Extra toppings available from £0.90 each

# STARTERS & LIGHT BITES

**Tear 'n share garlic & herb bread**  
£2.75

**Grilled goats cheese served on a bed of balsamic glazed tomatoes & garnished with rocket leaves**  
£3.95

**Tomato & mozzarella salad, garnished with basil & olive oil**  
£3.95

**Smoked salmon & toasted ciabatta**  
£5.95

**Nachos Italiano - Corn tortillas topped with New Moon Ragu, chillies & mozzarella**  
£6.95  
(Ragu;- own recipe of minced beef & pork with tomato, onions, garlic & herbs)

## MEAT DISHES

**Chicken 'Milanese'**  
£7.95  
(breast of chicken tenderized, breaded & shallow fried)

**Chicken 'Mozzarella'**  
£7.95  
(breast of chicken, topped with our tomato sauce, and melted mozzarella cheese)

**Sardines grilled with garlic butter – garnished with fresh herbs & rocket leaves**  
£7.95

**Calves liver, pan fried, and served with a red wine & onion sauce, garnished with crispy bacon pieces**  
£9.95

**Sirloin Steak - cooked to your liking & served with gorgonzola & mushroom sauce**  
£9.95

**Sautéed mushrooms in a gorgonzola cheese sauce served with crusty bread**  
£3.95

**Minestrone soup New Moon style;- Seasonal vegetables with tomato, garlic & herbs, finished with pasta & served with fresh parmesan**  
£3.95

**Half pint of king prawns with garlic butter served with crusty bread**  
£6.95

**Cozze Marinara – New Zealand green-lipped mussels in a garlic, white wine & cream sauce. Served with crusty bread**

**Half dozen** £5.95  
**Dozen** £9.95

**Sirloin Steak - cooked to your liking & served with Pepper sauce**  
£9.95

**Whole sea bass, steamed with lemon, onions & white wine**  
£9.95

**Salmon Supreme served with tomato, balsamic & caper sauce**  
£7.95

**Our Italian burger! – A ciabatta roll with either a chicken breast or a homemade beef patty with tomato, lettuce & mozzarella cheese, served with chips**  
£7.95

**Please order as many of the following to complement your meal:**

<b>Cubed fried potatoes</b>	<b>£1.50</b>
<b>Risotto blanco (plain risotto rice)</b>	<b>£1.50</b>
<b>Plain Pasta with olive oil</b>	<b>£1.50</b>
<b>Portion of mushrooms</b>	<b>£1.50</b>
<b>Side Salad</b>	<b>£2.50</b>
<b>Portion of fresh vegetable</b>	<b>£2.50</b>
<b>Portion of chips</b>	<b>£1.50</b>

# PASTAS

Our pasta sauces are all home made  
Note: Apart from lasagne, all these dishes are made to order. Feel free to ask us if you wish to vary these dishes.

Regular/Small

Spaghetti New Moon - plain & simple pasta noodles with our own recipe tomato sauce  
£6.95/£4.75

Fettucine with chilli & crab – flakes of crab in a light creamy tomato sauce, flavoured with chilli oil & white wine  
£7.95/£5.00

Spaghetti Marinara - pasta noodles with prawns, green-lipped mussels, herbs & garlic in a tomato sauce  
£8.95/£5.75

Fusilli con Ragu New Moon - Our very own meat sauce of minced beef & pork, with onions garlic & herbs served with pasta spirals & parmesan cheese  
£7.95/£5.00

Spaghetti al Salmone – pasta noodles with smoked salmon, in a creamy tomato sauce flavoured with lemon & vodka  
£7.95/£5.00

Fettucine carbonara - ribbons of pasta in a creamy sauce with ham & mushrooms finished with egg yolk & herbs  
£7.95/£5.00

Lasagne - layers of our Ragu meat sauce with sheets of pasta & white sauce, all topped with mozzarella cheese & served with garlic bread  
£7.95/£5.00

Vegetarian Lasagne - layers of peppers, onions, mushrooms & olives in tomato sauce with pasta sheets & white sauce topped with Mozzarella & served with garlic bread  
£7.95/£5.00

# RISOTTO

Our risottos are all made with Arborio rice, please choose from: Regular/Small

Mushroom  
£7.95/£5.00

Prawn, olives & fresh chilli slices  
£8.95/£5.75

Chicken, pepperoni & capers  
£7.95/£5.00

Tomato, char-grilled peppers, black olives & basil  
£7.95/£5.00

# SALADS

All £8.95

Our salads are all made with fresh mixed salad leaves & can be garnished with fresh parmesan cheese

Grilled chicken & crispy bacon

Goats cheese & black olives

Grilled Sardines

Tiger Prawn & green-lipped mussels

# SANDWICHES

Ciabatta Rolls /Hot panini All £4.95

(items marked (C) are only available as Ciabatta)

Tomato, mozzarella & basil

Char-grilled pepper & mozzarella

Pepperoni & mozzarella

Gorgonzola & mushroom

Chicken & bacon

Salami & Mozzarella garnished with basil

Gorgonzola & onion relish

Melted Gorgonzola & bacon

Chicken, salami & garlic mayonnaise (C)

BLT – bacon, lettuce & tomato (C)

Sardine mayonnaise with rocket leaves (C)

Pastrami & tomato salad (C)

Prawns, olives & rocket (C)

Chicken & mayonnaise (C)

Open Ciabattas All £5.95

Creamy scrambled egg with rich smoked salmon finished with black pepper.

Tomato, pepper & goats cheese

Gorgonzola & mushroom

Crispy bacon & scrambled egg

# DESSERTS

All £3.95 – please ask our staff

# WINE LIST

## White Wine

Bin	175ml Glass	250ml	Bottle Glass	
1 <b>Domaine Bergon Sauvignon</b> France – 12.5% ABV Tangy citrus flavours with a dry finish	<b>3.85</b>		<b>4.95</b>	<b>14.95</b>
2 <b>Pinot Grigio Sanvigilio</b> Italy – 12% ABV Floral aromas with a bright lemony palate	<b>3.85</b>		<b>4.95</b>	<b>14.95</b>
3 <b>Post Tree Chenin Blanc</b> South Africa – 13% ABV Fresh & fruity style of wine, packed with tropical fruit	<b>3.40</b>		<b>4.60</b>	<b>13.50</b>
4 <b>Borsao Macabeo</b> Spain – 13% ABV Clean, fresh & attractive nose showing hints of ripe peach & pear	<b>3.40</b>		<b>4.60</b>	<b>13.50</b>
5 <b>Gavi la Battistina</b> Italy – 12% ABV Wonderfully crisp & refreshing with a citrus character				<b>18.50</b>
<b><u>Rosé</u></b>				
6 <b>Ancora Chiaretto Rosé</b> France – 12.5% ABV Pale pink in appearance, refreshingly dry	<b>3.40</b>		<b>4.60</b>	<b>13.50</b>
7 <b>Pinot Grigio Ancora Rosé</b> Italy – 12% ABV Jam packed with mouthwatering fruits	<b>3.85</b>		<b>4.95</b>	<b>14.95</b>
8 <b>Montes Cherub Rosé</b> Chile - 13.5% ABV Lively acidity, rich red fruit, with a touch of spice				<b>18.50</b>

## Red Wine

Bin	175ml Glass	250ml Glass	Bottle
9 <b>Sierra Grande Merlot</b>	<b>3.85</b>	<b>4.95</b>	<b>14.50</b>
Chile – 14% ABV Deep in colour showing ripe plum & berry fruits, this wine is warm & supple			
10 <b>Borsao Garnacha</b>	<b>3.40</b>	<b>4.60</b>	<b>13.50</b>
Spain – 13.5% ABV Ruby red in colour, with juicy brambly fruit & fresh redcurrant flavours			
11 <b>Il Meridione Nero d'Avola</b>	<b>3.40</b>	<b>4.60</b>	<b>13.50</b>
Italy – 14.5% ABV Aromas of ripe blackberry & cherry lead to a medium to full bodied palate			
12 <b>Chianti Sovestro Colli Senesi</b>			<b>16.95</b>
Italy – 12.5% ABV Elegant, perfumed & medium bodied with rich blackcurrant fruit			
13 <b>Brouilly Chateau Thibaults</b>			<b>18.50</b>
France – 13% ABV Beautifully rich & fruity, with a lovely scent of violets on the nose			

## Sparkling & Champagne

Bin			Bottle
14 <b>Prosecco Spumante di Bertiol</b>			<b>17.95</b>
Italy – 11% ABV Light with fruity aromas of fresh green apples & pears			
15 <b>House Champagne Brut N.V</b>			<b>29.50</b>
France – 12% A classic Champagne, ideal for that special occasion			
16 <b>Veuve Clicquot Brut N.V.</b>			<b>44.95</b>
France – 12% Stylish, medium-bodied wine packed with ripe, creamy fruit & biscuity aromas			