

The Three Bridges Menu

THREE BRIDGES STARTERS

Scamorza in carrozza i tre ponti V	£ 4.50
Deep fried scamorza cheese coated in crusty breadcrumbs	
Grigliata di vegetali di stagione V	£ 5.00
Grilled mixed seasonal vegetables with sun dried tomato dressing and extra virgin olive oil	
Calamari fritti con funghetti e dressing al peperoncino dolce	£ 5.50
Fried squid rings, with mushrooms and sweet chilly dressing	
Melanzane alla Parmigiana V	£ 5.50
Baked aubergine with tomatoes, buffalo mozzarella and basil	
Pomodoro farcito della Nonna alla vicentina V	£ 5.50
Baked tomato filled with Italian rice, peas, capers, peppers and basil cream	
Mozzarelle calde in foglie di prosciutto crudo	£ 5.50
Warm buffalo mozzarella cheese wrapped in parma ham stripes	
Gratin di mare con patate e zafferano	£ 6.50
Gratin Seafood with tomato sauce, potatoes, saffron, parsley and garlic juice	
Arancini e patate suppli' i tre ponti (to share between 2 or 3 people) V	£ 7.00
Selection of southern Italian rustic finger food	
Carpaccio di manzo tiepido con scaglie di pecorino piccante	£ 7.00
Warm thin cut beef "carpaccio" with lightly spiced sheep cheese shelves	
Il tagliere Italiano	£ 8.50
Selection of Italian charcuteries, fresh and matured cheeses	
THREE BRIDGES SALADS:	Side/Main
Mozzarella di Bufala con cipolle e pomodori V	£ 4.50/£ 7.50
Fresh buffalo mozzarella with southern Italian tomatoes, red onions, olive oil	
Insalata alla Cesare	£ 4.50/£ 8.50
Grilled chicken breast, mixed salad leaves, croutons, parmesan shavings, olive oil	
Rucola e parmigiano V	£ 4.00/£
7.50	
Italian wild rocket salad served with parmesan shavings and olive oil	
Insalata di giornata V	£ 4.00/£ 6.50
Mixed fresh salad leaves served with carrots, olives and onions	
Insalatina di patate V	£ 4.00/£ 6.50
Fresh Italian potato salad served with mixed leaves, olives, tomatoes, onions, oregano	

THREE BRIDGES SALAD DRESSINGS

Extra virgin olive oil, balsamic vinegar, lemon juice, black pepper, classic Caesar dressing, scented Truffle olive oil, oregano.

A 12.5% discretionary gratuity will be added to your bill.
As our produce is purchased fresh each day, please understand if certain dishes are not available.
Marco Cristaldi and Antonio Lombardi wishes you an enjoyable meal

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THREE BRIDGES PIZZAS

Pizza Margherita V	£ 5.50
Tomato sauce, mozzarella, basil leaves, olive oil	
Pizza Napoletana	£ 6.50
Tomato sauce, capers, garlic, oregano, anchovies, olive oil	
Pizza Forte	£ 8.00
Tomato sauce, mozzarella, Italian spicy salami, oregano, chilly oil	
Pizza Colore	£ 8.00
Smoked mozzarella, zucchini, corn, cherry tomato, chicken, olive oil	
Capriccio The three Bridges	£ 9.00
Tomato sauce, mozzarella, Italian salami, ham, mushrooms, artichokes, parmesan cheese	
Pizza le 4 Stagioni V	£ 9.00
Tomato sauce, mozzarella, artichokes, mushrooms, aubergine, zucchini, olive oil	
Pizza Poverella	£ 8.50
Mozzarella, Italian bacon, parmesan cheese, scrambled eggs, olive oil	
Pizza Padana	£ 9.50
Fresh cherry tomatoes, buffalo mozzarella, rocket salad, parmesan cheese, olive oil	
Imbufalita V	£ 9.50
Cherry tomatoes, buffalo mozzarella, basil leaves, olive oil	
Pizza Elegante V	£ 9.50
Stracchino cheese, mozzarella, asparagus, zucchini, artichokes, cherry tomatoes, olive oil	
Pizza il Padrino V	£ 9.50
Tomato sauce, baked aubergine, fresh basil, dry Sicilian ricotta cheese, olive oil	
Pizza del Sud	£ 9.50
Bitter turnip broccoli, Italian sweet sausage, smoked provola cheese, olive oil	
Pizza del Generale	£ 9.00
Potatoes, wurstel, scamorza cheese, rosemary, olive oil	
Pizza Calzone (also available for vegetarians)	£10.50
Tomato sauce, ham, mushrooms, ricotta cheese, olive oil	

EXTRA TOPPINGS I "BUONISSIMI": 2 POUNDS SUPPLEMENT

Buffalo mozzarella, Parma ham, porcini mushrooms, mussels, clams, squid, prawns, chicken

TOPPINGS "I BUONI:" 1 POUND SUPPLEMENT

Cherry or regular tomatoes, red peppers, zucchini, rocket salad, spring onions, turnips green, spinach, olives, asparagus, artichokes, mushrooms, pine nuts, roasted aubergine, goat cheese, ricotta, mozzarella

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THREE BRIDGES PASTAS:

Lasagne alla Bolognese	£ 8.50
Traditional homemade baked pasta with minced beef and mozzarella cheese	
Pasta del giorno	£ 8.50
Pasta of the Day, please ask the waiter	
Tortelli con crema di parmigiano e piselli V	£ 8.50
Homemade pasta parcels filled with parmesan cheese and sweet pea sauce	
Gnocchi alla Sorrentina V	£ 9.00
Homemade potato dumplings in fresh tomato sauce, parmesan cheese, buffalo mozzarella	
Fusilli alla vicentina	£ 9.00
Fusilli pasta with italian sausage, onions, celery and white wine reduction	
Tagliatelle The three Bridges	£ 9.50
Homemade Tagliatelle pasta with baby shrimps, cannellini beans, zucchini, garlic	
Paccheri al profumo di mare	£10.00
Large tube pasta served with mixed seafood ragout and Italian spices	

THREE BRIDGES MAIN COURSES:

Polletto Vesuviano	£ 9.00
Roasted Vesuvian baby chicken, marinated in white wine, garlic and lemon	
Salsiccia arrosto con spezie alla molisana	£ 9.50
Roasted fresh Italian sweet sausages, served with rosemary, garlic and white wine sauce	
Tagliata di manzo argentino con marmellata di cipolle e patate arrosto	£ 13.00
8.Oz. Grilled Argentine rib eye steak, served with roasted potatoes and onion marmalade	
Frittata I tre ponti V	£ 8.50
Open faced omelette "frittata", served with seasonal chopped vegetables and salad leaves	
Salmone al finocchio e limone	£ 11.00
Braised salmon fillet, served with fennel and white wine reduction	
Branzino all'acqua pazza	£ 13.00
Fillet of Sea Bass, served with cherry tomatoes, basil and extra virgin olive oil	
Side orders: (at your choice, if available)	£ 2.00

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THREE BRIDGES DESSERTS:

Bomba al cioccolato	£ 4.50
Belgian chocolate ice cream bomb with a chocolate sauce centre	
Trio di Gelati Italiani	£ 4.50
Strawberry, chocolate and vanilla ice cream	
Profiterol bianco I tre ponti	£ 5.00
Soft pastry filled with chocolate and covered in a white chocolate coat	

Cassata Siciliana	£ 5.00
Traditional wedge shaped slice of pistachio and ricotta ice cream with candied fruit and liquor	
Tiramisu'	£ 5.50
Vanilla and zabaglione ice cream with a layer of light sponge soaked in coffee liquor	
Torta ai frutti di bosco	£ 5.50
Short crusted pastry, filled with Chantilly cream and topped with wild berries and icing sugar	
Tartufo Nero	£ 5.50
Truffle shaped zabaglione and chocolate ice cream, rolled in crushed hazelnut and cocoa	

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The three bridges wine list

Selection by the glass Locality Cantina Vintage 150ml

Bubbles

Prosecco "La Vi"	Valdobbiadene	Canevel	N.Vint.	£5.50
House Champagne	Champagne	Various	L.Vint.	£8.50

Whites

	Locality	Cantina	Vintage	175ml
Verdicchio dei Castelli di Jesi	Barbara	Santa Barbara	2006	£3.50
Trebbiano d'Abruzzo "Trebim"	Loreto Aprutino	Talamonti	2006	£3.80
Frascati Superiore	Frascati	Casale Marchese	2006	£4.00
Pinot Grigio "Blush"	Barbeano	Forchir	2006	£4.50
Wine of the week	Somewhere	Various	V.Vint.	£7.50

House Rose'

Rose' Vin du Pays d'Oc	Lunel Languedoc	Grès Saint-Paul	2006	£4.40
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Reds

Merlot "Vigne della Rocca"	Manzano	Ronchi di Manzano	2005	£3.50
Montepulciano d'Abruzzo	Loreto	Talamonti	2004	£3.80
Bonarda dei Colli Piacentini	Piacenza	Castelli del Duca	2005	£4.00
Col di Sasso Sang./Cab.Sauv.	Montalcino	Banfi	2006	£4.50
Wine of the week	Somewhere	Various	V.Vint.	£7.50

Selection of half bottles Locality Cantina Vintage 0.35cl

White Selection

Frascati Superiore	Frascati	Casale Marchese	2006	£09.50
Pinot Grigio "Le Rime"	Montalcino	Castello Banfi	2006	£10.00

Red Selection

Col di Sasso Sang/Cab.Sauv.	Montalcino	Castello Banfi	2006	£10.00
Barolo "Paesi Tuoi"	Barolo	Terre da Vino	2003	£19.50

Rosé wine full bottle	Locality	Cantina	Vintage	0.75cl
Rosé Vin du Pays d'Oc	Lunel Languedoc	Grès Saint-Paul	2006	£18.00

Dessert wines	Locality	Cantina	Vintage	175ml
Moscato Passito " Bella Estate"	Calamandrano	Terre da Vino	2004	£7.50
Brachetto d'Acqui	Strevi	Vigne Regali	2006	£5.50

"All the wines are supplied by Vinum wine traders, www.vinum.co.uk "

The three bridges wine list

White Selection	Locality	Cantina	Vintage 0.75cl/1.5cl	
Verdicchio dei Castelli di Jesi	Barbara	Santa Barbara	2006	£14.50
Trebbiano d'Abruzzo "Trebii"	Loreto Aprutino	Talamonti	2006	£16.00
Chardonnay "Casablanca Valley"	Chile/C.Valley	Punta Nogal	2005	£16.50
Pinot Grigio "Vigne della Rocca"	Manzano	Ronchi di Manzano	2006	£17.00
Frascati Superiore	Frascati	Casale Marchese	2006	£17.50
Bianco di Custoza	Custoza	Cavalchina	2006	£18.50
Riesling "Savalons"	Barbeano	Forchir	2006	£19.50
Pinot Grigio "Blush"	Barbeano	Forchir	2006	£19.50
Sauvignon Blanc "Waipara"	New Zealand	Omihi Road	2006	£23.70
Roero Arneis "Cayega"	Piobesi D'Alba	Tenuta Carretta	2006	£24.00
Verdicchio di Jesi Magnum	Barbara	Santa Barbara	2006	£27.50

Red Selection	Locality	Cantina	Vintage 0.75cl	
Nero d'Avola "Aquila"	Canicatti	Viticultori Canicatti	2006	£14.00
Merlot "Vigne della Rocca"	Manzano	Ronchi di Manzano	2005	£14.50
Rosso Piceno	Barbara	Santa Barbara	2006	£15.50
Bonarda dei Colli Piacentini	Piacenza	Castelli del Duca	2005	£16.50
Carmenere Casablanca Valley	Chile/C.Valley	Punta Nogal	2004	£17.00 Col
di Sasso Sang./Cab.Sauv.Montalcino	Montalcino	Banfi	2006	£19.00
Coteaux du Languedoc Philippe	Lunel	Gres Saint-Paul	2002	£20.50
Chianti Classico	Montalcino	Banfi	2005	£24.50
Morellino di Scansano "I Perazzi"	Magliano	La Mozza	2005	£26.00
Pinot Noir "Waipara"	New Zealand	Omihi Road	2003	£28.00
Barolo "Paesi Tuoi"	Barolo	Terre da Vino	2003	£36.50

Dessert wines	Locality	Cantina	Vintage 0.75.cl	
Moscato Passito "Bella Estate"	Calamandrano	Terre da Vino	2004	£31.00
Brachetto d'Acqui	Strevi	Vigne Regali	2006	£21.00

After Dinner bits

The Bar	Cantina	50 ml
Grappa di Dolcetto	Distilleria Santa Teresa	£5.50
Grappa di Barbera	Distilleria Santa Teresa	£5.70
Grappa di Moscato	Distilleria Santa Teresa	£6.50
Grappa Barbaresco	Distilleria Santa Teresa	£7.50
Grappa al Padre	Distilleria Santa Teresa	£8.50
Grappa di Barolo 9ys	Distilleria Santa Teresa	£9.50

The three bridges Bar list

Soft Drinks

Coca cola can.	£2.00
Diet coke can.	£2.00
Chinotto San Pellegrino	£3.40
Limonata San Pellegrino	£2.00
Aranciata amara San Pellegrino	£2.00
Aranciata dolce San Pellegrino	£2.00
Tonic water	£2.00

33 cl

Italian Beers

Birra Peroni Nastro Azzurro	£3.20
Birra Peroni Red Label	£2.60
Birra Moretti	£3.00

33 cl

Light aperitifs:

Crodino	
Appertass	

20 cl

Liquors

Absolut vodka	
Pimm's	
Martini Extra dry	
Martini Rosso	
Gordon's Gin	
Campari	
Jack Daniels	
Jameson whiskey	
Macallan 10 yrs	
Courvoisier	
Amaro Averna	
Limoncello	

50 cl

Water

Acqua Gaudianello Still (Exclusive)	£2.00
Acqua Gaudianello Sparkling	£2.00
Acqua Gaudianello Still ½	£1.00
Acqua Gaudianello Sparkling ½	£1.00

75 cl

£2.00

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Coffee

Juices

Orange juice

Cranberry juice

Long drinks

Gin tonic

Vodka tonic

Wiskey and cola

Pimm's and lemonade

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