

BAR SNACKS, STARTERS AND SHARERS

Bowl of Olives , served with homemade flavoured bread (v)(vg)	4.75
Crescentine , homemade Italian fried breads, served with olive oil and balsamic vinegar to dip (v)	4.75
Mixed Vegetable Soup , made with fresh seasonal vegetables, served with crusty bread (v)(vg)	4.95
Chicken and Bacon Panini , made with homemade pizza based bread filled with lettuce and tomato, served with hand-cut chips (lunch only)	7.95
The Imperial Panini , made with a homemade pizza based bread filled with fresh tomato, buffalo mozzarella and Italian ham, served with hand-cut chips (<u>lunch only</u>)	7.95
Bruschetta , choose:	
- Fresh tomato, garlic, oregano and basil (v)(vg)	4.95
- Smoked provola cheese, anduja (spicy Italian salami) and peppers	6.50
Mixed vegetables in a light batter	5.50
Arancini , a couple of crisp golden fried rice balls with a choice of stuffing, served with hand-cut chips, choose:	
- Mozzarella and mixed vegetables	5.95
- Mince meat, tomato sauce and mozzarella	6.50
- Smoked Provola cheese, Italian bacon and mushrooms	6.50
Black Pudding , served with red onion, Italian bacon and melted gorgonzola cheese	6.95
Caprese Salad , with buffalo mozzarella, fresh tomato, basil and oregano served with homemade flavoured bread	7.50
“Fritto misto” , prawns, squid and cod loin in a light batter served with a small salad	7.95 (14.95 as a main)
Board of Italian Cured Meats , served with crescentine, delicious homemade Italian fried breads	8.50
“Fagottini” , made with buffalo mozzarella wrapped in smoked prosciutto, served on a bed of rocket salad and dressed with balsamic vinegar, served with homemade flavoured bread	8.95
The Veggie Platter , with olives, sundried tomatoes, grilled onions, grilled artichokes, marinated aubergine and grilled peppers in oil and crescentine, delicious homemade Italian fried breads (v)	10.75
The Imperial Platter , with sundried tomatoes, olives, grilled onions, grilled artichokes and marinated aubergine in oil, Italian cured meats, chunks of Parmigiano Reggiano aged 20 months, Tuscan pecorino and crescentine, delicious homemade Italian fried breads	For one 9.95 To share 19.95

PIZZA AND ALL OUR FOOD IS AVAILABLE TO TAKE AWAY

Together with my family and the staff I am happy to welcome you to sample our authentic Italian homemade food. Everything is freshly prepared in our kitchen to traditional Italian recipes. My aim is to bring the same dishes that you would find in Rome, Bologna, Naples and everywhere else in Italy here, to the Imperial. Buon appetito! Alessandro

THE IMPERIAL

HOMEMADE PIZZA / CALZONE

Created with our own family dough recipe, made fresh daily. Create your own pizza by choosing two toppings to add to a pizza Margherita: 10.45

Red onions, Peppers, Artichokes, Fresh mushrooms, Olives, Anchovies, Italian ham, Salami, Sweetcorn, Tuna, Fresh tomatoes, Fresh chillies, Rocket, Capers, Anduja (spicy Italian salami) or Shavings of Parmigiano Reggiano

Extra Toppings each 1.45
Italian prosciutto each 1.95

Pizza Margherita, with tomato and mozzarella 8.50

SPECIAL PIZZAS:

Pizza Caprese, with buffalo mozzarella, fresh tomato and oregano 11.95

Pizza Boscaiola, with mozzarella, smoked Provola cheese, Italian bacon and mushrooms 12.95

Four Cheese Pizza, with mozzarella, smoked Provola, Gorgonzola and shavings of Parmigiano Reggiano 12.95

The Imperial Pizza, with buffalo mozzarella, sun-dried tomato, rocket salad and shavings of Parmigiano Reggiano 13.50

PASTA

Seafood linguine 13.95

Homemade Lasagne, with ragù 11.95

Spaghetti Carbonara 11.00

Veggie Crepe, with leek, mushroom, peas, carrots and bechamel 10.50

MAIN COURSES

“Zuppa di Pesce”, seafood stew with mussels, cod loin, squid and prawns, served with crusty bread 14.50

Chicken and Mushroom Pie, with our special Italian twist, served with a white wine sauce, hand-cut chips and pan-fried chickpea, rosemary and Italian bacon 12.95

Cod Loin in Breadcrumbs, served with hand-cut chips, salad and tartare sauce 12.50

Meatballs, in a fresh tomato and pepper sauce, served with hand-cut chips and pan-fried mushrooms flavoured with garlic 12.50

Aubergine Parmigiana, rich aubergine bake with Parmigiano Reggiano and tomato sauce, served with homemade flavoured bread 11.95

Fresh mussels, cooked with garlic and parsley and served with hand-cut chips 10.50

The Imperial Salad, with fresh iceberg lettuce, rocket salad, red onion, cucumber, sweetcorn, carrot, mushroom, sundried tomato and shavings of Parmigiano Reggiano dressed with premium aged balsamic vinegar and served with homemade flavoured bread 10.50

SIDES

Hand-cut Chips 3.50

Garlic Pizza Bread with mozzarella Small 4.95 Large 7.45

Insalata Mista, mixed salad with carrot, tomato, and mushrooms 4.25

Homemade Flavoured Bread 2.95

Crescentine, homemade Italian fried breads 2.95

Balsamic Vinegar to dip 75p

Premium Aged Balsamic Vinegar to dip 1.50
Also available for sale by the 250ml bottle 13.75

DESSERTS

Apple doughnuts, served with a side of vanilla ice cream 6.00

Tiramisu 6.00

Semifreddo Cappuccino dressed with melted chocolate 6.00

Crepe filled with Nutella 6.00

Please follow us on  &  Please review us on 

Please call 01892 514135 to book a table. We have a large function room available for dining, meeting & social events

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones.

All weights are approximate when uncooked. Written allergy information is available on request. (v) Suitable for Vegetarians (vg) Suitable for Vegans III8

THE IMPERIAL WINE LIST

WHITE WINE

Chardonnay	
Vino Varietale d'Italia - Tollo - 12% ABV (screw cap)	15.95
Pinot Grigio	
IGT - Veneto - Cantina Di Custoza 12.5% ABV	19.50
Verdicchio dei Castelli Di Jesi Classico 'Le Vele'	
DOC Marche - Moncaro - 12.5% ABV	19.50
Soave	
DOC Veneto - Alpha Zeta -12.5% ABV (screw cap)	19.95
Sauvignon Blanc	
DOC Emilia Romagna - Fattorie Vallona - 13.5% ABV	21.95
Vermentino	
DOC Sardegna - Argiolas - 14% ABV	23.95
Triade Fiano Falanghina Greco	
IGT Campania - 12.5% ABV (screw cap)	24.50

SPARKLING AND CHAMPAGNE

Prosecco di Valdobbiadene 'Col de Mez' Extra Dry	
DOCG Veneto - Soligo - 11% ABV	23.95
Baron Fuenté Brut Grande Réserve NV	
12% ABV	39.50

RED WINE

Montepulciano d'Abruzzo	
DOP Abruzzo - Tollo 'Colle Cavalieri' - 12.5% ABV	16.95
Tannu Rosso - Merlot/Nero d'Avola	
IGT Sicilia - Organic Wine - 13.5% ABV (screw cap)	18.95
Bologna Rosso (Cabernet Sauvignon, Merlot, Barbera & Neretto Bolognese)	
DOC Emilia Romagna - Tenuta Bonzara - 13.5%	21.95
Primitivo di Manduria	
DOC Puglia - Paololeo - 14.5% ABV	21.95
Valpolicella Superiore	
DOC Veneto - Zenato- 13.5% ABV	22.50
Millefiori - Rosso Delle Venezie	
IGT Veneto 14.5% ABV (screw cap)	23.00
Merlot	
IGT Lazio - Casale Del Giglio - 13% ABV	23.50

ROSÉ

Rosé (Negroamaro Rosato)	
IGT Puglia - Leone de Castris - 12.5% ABV	17.50
Pinot Grigio Rosato	
IGT Veneto 12% ABV (screw cap)	18.95

SPECIAL PREMIUM WINES

WHITE

Gavi di Gavi	
DOCG Piemonte - La Giustiniana - 12.5% ABV	32.00

RED

Shiraz	
IGT Lazio - Casale del Giglio -13 % ABV	26.50
Chianti Classico	
DOCG Toscana - Rocca di Castagnoli - 13.5% ABV	26.50
Merlot	
DOP Emilia Romagna - Fattorie Vallona - 14.5%	28.50
Cabernet Sauvignon	
DOP Emilia Romagna - Fattorie Vallona - 14%	28.50
Merlot	
DOC Emilia Romagna - Tenuta Bonzara - 14.5% ABV	33.50
Cabernet Sauvignon	
DOC Emilia Romagna - Tenuta Bonzara - 14% ABV	35.00

PLEASE ASK THE STAFF ABOUT OUR
'WINES BY THE GLASS'
(125^{ml}, 175^{ml} & 250^{ml})