

Served Tuesday to Saturday from 6pm

WHILE YOU DECIDE

Olives (v/gf/lf)

3.25

Spicy nuts (v/gf/lf)

2.25

Pesto and parmesan straws

2.00

Nduja warmer

4.00

Artisan Bread

3.50

SHARING PLATTERS

Don't want to share? we can serve it smaller

Calabria Antipasto

— Our regional selection of cured meat, cheese, olives, pickled vegetables

8.25/15.95

Fish

— Prawn and crayfish bruschetta, smoked salmon pate and freshly prepared mussels in white wine & garlic

8.95/17.50

Vegetarian

— Arancini 'Siciliana', olives, tomato & red onion bruschetta and pickled vegetables

8.25/15.95

STARTERS

Soup of the day (gf)

4.95

Duck liver pate, roast garlic crostini with an apple and pear chutney (lf)

5.95

Fresh pan-fried mussels in a white wine cream sauce topped with toasted Altamura

6.50

Mediterranean vegetable arancini, sun-blushed tomato, black olive and shallot salad, pesto dressing

5.50

Spicy bruschetta Calabrese, made with 'Nduja

4.95

Slow cooked ham hock terrina, tomato and caper salsa, fresh leaf salad

5.95

Smoked salmon mousse, pickled radish and spring onion salad, caramelised lemon with pepper wafers

6.95

PASTA AND RISOTTO

Pulled pork and 'nduja gnocchi
in a vegetable ragu

13.50

Seafood saffron risotto (gf)

14.95

Chilli, garlic and pesto spaghetti (v)

10.95

Spaghetti Carbonara

12.95

Lasagna — family recipe

11.95

Casareccia with carrot, onion, celery,
tomato & courgette salsa (v)

11.50

MAIN COURSES

Accompagnato con verdure di stagione

Served with seasonal vegetables

Seared duck breast, potato terrina, confit celeriac,
charred scallion, blood orange jus (gf)

18.95

Roast fillet of cod, crushed peas, buttered asparagus, pancetta crisp,
fondant potato and a brown shrimp and parsley volute, bacon crumb

17.95

Derbyshire pork chop and potato, sage and onion
involtino, pork shoulder and 'nduja ragu (gf)

17.95

Asparagus, spinach, sweet potato and tallegio parcel,
rocket, chickory and sundried tomato salad (v)

15.95

Seared tuna loin, new potato gratin, carrot, fennel
and tomato 'escabecio', black olive puree

18.50

Owen Taylor 8oz ribeye steak, roast salsify, vine cherry tomatoes,
wild mushrooms and dauphinoise potatoes. Served with
your choice of diane, peppercorn or red wine jus (gf)

21.00

If these dishes are not suitable or you have a particular dietary requirement, please tell us and we can discuss alternatives.

(v) = Suitable for vegetarians. (gf) = Dish is gluten free. (lf) = Dish is lactose free

DESSERTS

PREFER AN 'ESPRESSO MARTINI'?

Browse our cocktail selection or tell us your favourite and we'll mix it for you

*Why not add a 25ml shot of our suggested liqueurs for just £1.95

Dark chocolate mousse 'martini', olive chocolate truffle (gf)

5.75

*Bicerin di Gianduitto - with hazelnut chocolate

Classic tiramisu with orange and almond biscotti

6.25

*Amaretto Gozzio - made from natural almonds

Tastes and textures of Derbyshire rhubarb and vanilla crème brulee

6.25

*Galliano - taste of vanilla anise

Caramel pannacotta, honeycomb, toffee sauce (gf)

5.75

*Bicerin 'white' - white chocolate flavoured

Peanut butter parfait, caramelised banana,
peanut brittle banana crisp (gf)

5.75

*Frangelico - irresistibly nutty

3 scoops of Italian ice-cream and/or sorbets (gf)

4.95

*Calabrian limoncello

Italian cheese selection

7.95

Chefs platter of desserts for two

11.95

Ask to see our after dinner drinks, spirits, liqueurs and dessert wines to complete your evening here at Calabria

OUR LOCAL SUPPLIERS

Vegetables & fruit — Winster Foods, Chesterfield

Locally sourced fresh meat — Owen Taylor & Sons Ltd, Alfreton

Milk & cream — Paul Hassell & Son, Chesterfield

Derbyshire Cheese — R. P. Davidson Cheese Factor, Chesterfield

"mangiate, bevete e divertitevi"

"EAT, DRINK & ENJOY"