LUNCH MENU

SERVED DAILY UNTIL 5PM

ANTIPASTI (STARTERS)

SECDONI (MAIN-COURSES)

Oven Baked Tear & Share Breads

£6.75

All served with a selection of oils & tapenade $^{(gl)(n)}$

Grilled Goats Cheese Crostini

£6.90

Caramelized red onion, pancetta, rocket & balsamic reduction $^{(gl)}(n)$

Bruschetta Fungi al Parma

£7.50

Parma ham, wild mushroom, truffle & chive mayo (d) (gl)

Classic Bruschetta

£6.50

Diced tomato, red onion, pesto, garlic, basil (d) (gl) (n)

TO SHARE

Italian Sharing Platter for Two

£16.50

Homemade bread, oils, stuffed peppers, goats cheese, Italian meats with a rocket and parmesan salad.

7" WOOD FIRED PIZZA

Margherita

£7.50

Simply mozzarella & tomato (d) (gl)

Garda

£8.50

Corn, mushroom, peppers, olives, garlic oil, baked egg, pesto & tomato base $^{(d)}$ $^{(gl)}$ $^{(n)}$

Como

£8.50

Salami, peppers, goat's cheese, caramelized, red onion & a drizzle of garlic oil $^{\rm (d)\,(gl)}$

Vesuvius

£8.50

Pepperoni & hot green peppers, parmesan--chilli oil on a hot tomato base $^{(d)}(g)$

The Chubby Cherub

£8.50

Mushroom, pepperoni, salami, parma ham, green peppers, thyme, garlic & chilli oil $^{(d)}$ $^{(gl)}$

Pollo Carne

£8.50

Chicken, chorizo, parmesan, chilli oil, pesto, roasted red peppers & rocket $^{(d)}(gl)(n)$

Florence

£8.50

Blue Cheese, sundried tomato, rocket & parmesan^{(d) (gl)}

Mama's Salad

£6.50

Torn devils chicken, sweet peppers, olives, sun dried tomato & chilli oil (d)

Verona Salad

£6.50

Crumbled goat's cheese, pickled beetroot, caramelized, onion, pine nuts & balsamic $^{(d)}$ $^{(n)}$

Chicken Caesar Salad

£6.50

Sun dried tomato, olive, crouton, pancetta (d) (gl)

Macaroni Cheese Bake

£6.50

With a Herb crust & rocket (d) (gl)

Wild Mushroom Carbonara

£6.50

With freshly shaved parmesan, pancetta & chives (d) (gl)

Risotto of the day

£6.50

Please ask your server.

Tagliatelle Bolognese

£6.50

With freshly shaved parmesan (d) (gl)

Italian Sausage Risotto

£6.50

Slow roast tomato, pea & Italian sausage (d) (gl)

Arabiatta

£6.50

Penne, tomato, chilli, garlic & parmesan (d) (gl)

SIGNATURE DISHES

Meatball Linguini

£11.95

Sundried tomato & basil sauce with parmesan (d) (gl)

Herb Gnocchi

£10.50

Peas, wild mushroom, carrot, truffle cream $^{\rm (d)\,(gl)}$

Pollo Parmesana

£13.95

Penne pasta, parmesan cheese, bread crumbs, oregano, thyme with a tomato & basil sauce $^{\rm (d)\,(gl)}$

CONTORINI (SIDES)

Roast Potato (d) £4.00

Seasonal Greens (d) £4.00

Rocket Salad with parmesan (d) £4.00

Marinated Olives (n) £4.00

EVENING MENU

SERVED DAILY FROM 5PM

ANTIPASTI (STARTERS)

TO SHARE

Oven Baked Tear & Share Breads

£6.75

All served with a selection of oils and tapenade $^{(gl)}(n)$

Bruschetta Fungi al Parma

£7.50

Parma ham, wild mushroom & truffle & chive mayo (d) (gl)

Grilled Goats Cheese Crostini

.75

Caramelized red onion, pancetta, rocket & balsamic reduction $^{(d)}(gl)$

Garlic Prawn Bruschetta

£7.50

Tomato, basil, fresh chilli & wild rocket (cr) (d) (gl) (m)

Strangford Mussels

£7.95

Garlic crostini a white wine, herb & cream sauce $^{(a)\,(d)\,(gl)\,(m)}$

Classic Italian Bruschetta

£6.50

Diced Tomato, basil, garlic, onion & fresh herbs $^{(d)\,(gl)\,(n)}$

WOOD FIRED PIZZA & CALZONE

Margherita

£9.50

Simply mozzarella & tomato (d) (gl)

Garda

£12.0

Corn, mushroom, peppers, olives, garlic oil, baked egg, pesto & tomato base (d) (gi) (n)

Como

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Salami, peppers, goats cheese, caramelized, red onion & a drizzle of garlic oil $^{\rm (d)\,(gl)}$

Vesuvius

£13.50

Pepperoni & hot green peppers, parmesan--chilli oil on a hot tomato base $^{(d)}(gl)$

The Chubby Cherub

£14.00

Mushroom, pepperoni, salami, parma ham, green peppers, thyme, garlic & chilli oil $^{(d)}$ $^{(gl)}$

Pollo Carne

£15.00

Chicken, chorizo, parmesan, chilli oil, pesto, roasted red peppers & rocket $^{(d)}(gl)(n)$

Florence

£14.50

Blue Cheese, sundried tomato, rocket & parmesan(d) (gl)

Capone Calzone

£15.00

Sweet Peppers, Parma ham & jalapeno peppers $^{(d)}(gl)$

Italian Sharing Platter for Two

£16.50

Homemade bread, oils, stuffed peppers, goats cheese, Italian meats with a rocket and parmesan salad.

SECONDI (MAIN-COURSES)

Mama's Salad

£9.50

Torn devil's chicken, sweet peppers, olives, sun dried tomato & chilli oil

Verona Salad

£9.75

Crumbled goat's cheese, caramelized, onion, pine nuts & balsamic

Chicken Caesar Salad

£10.50

Crumbled goat's cheese, pickled beetroot, caramelized, onion, pine nuts & balsamic $^{(d)}$ $^{(n)}$

Meatball Linguini

£12.50

Sun dried tomato & basil sauce with parmesan (d) (gl)

Herb Gnocchi

£11.50

Peit Pois, wild mushroom, carrot, truffle cream (d) (gl)

Crab Risotto

£12.50

Risotto, fresh crab, preserved lemon, chili & chive

Vegetarian Risotto

£11.50

Wild mushroom, petit pois & truffle oil

Pollo Tagliatelle

£14.95

Corn-fed chicken, tagliatelle, spinach, pancetta, petit pois, roast red pepper & basil cream (d) (gl)

Smoked Salmon Tagliatelle

£15.50

With petit pois, dill, courgette ribbons & garlic white wine cream $^{\rm (d)\,(gl)}$

Filetto di Maiale

£15.95

Roasted fillet of pork, herb gnocchi, peas, wild mushroom, carrot & truffle cream $^{(d)\,(gl)}$

Italian Sausage Risotto

£11.50

Slow roast tomato, pea & Italian sausage (d) (gl)

Scallopin

£13.95

Escalope of veal, marsala cream, mushroom, petit pois, tagliatelle & cherry tomato $^{(a)}$ $^{(d)}$ $^{(g)}$

EVENING MENU

SERVED DAILY FROM 5PM

CONTORINI (SIDES)

Roast Potato (d)	£4.00
Seasonal Greens ^(d)	£4.00
Rocket Salad with Parmesan $^{(d)}$	£4.00
Marinated Olives ⁽ⁿ⁾	£4.00

DESSERTS (DOLCE)

Pannacotta	£6.00
With toasted almonds & rossini swirls (d) (gl) (n)	
Tiramisu	£6.00
With toasted almonds & rossini swirls $^{\text{(d)}\text{(gl)}\text{(n)}}$	
Lemon Posset	£6.00
With berries ^(d)	
Ice-Cream	£6.00
Please ask your server (d) (gl) (n)	
Sweet Calzone	£6.00
Chocolate, banana, honey & brown $\operatorname{sugar}^{(d)(gl)(n)}$	

ITALIAN AFTERNOON TEA WITH PROSECCO RECEPTION

The perfect gift or decadent treat for yourself. Enjoy homemade bread & oils, stuffed pepperlicious & macedonian peppers, goats cheese, caramalized onions, salami, chorizo, Italian sausage, rocket,parmesan & black pepper salad. With garlic butter, tomato tapenade, balsamic reduction & thick pesto. To finish, enjoy our mini dolce of Tiramisu and Panacotta.

£17.95 PER PERSON

ADD A BOTTLE OF PROSECCO FOR £20.00

Available monday - saturday 2pm - 3:30pm. Must book 24 hours in advance.

DATE NIGHT SET MENU

Two starters, two main-courses and two glasses of wine £29.95 per couple.

Our Date Night Set Menu isavailable daily at The Chubby Cherub at the following times. Sunday from 4:00pm to close, Monday through Thursay from 2:00pm to close and Friday – 9:00pm to close.

Date Night Gift Experience Vouchers are available to purchase online via our website at www.chubbycherubbelfast.com, a perfect gift idea or decadent treat!

ANTIPASTI (STARTERS)

Stuffed Potabello Mushroom

With creamed leeks, mozarella, rocket & butter (d) (gl)

Grilled Goats Cheese Crostini

Caramelized red onion, pancetta, rocket & balsamic vinegar $^{(d)\,(gl)}$

Garlic Prawn Bruschetta

Tomato, basil, fresh chilli & wild rocket (cr) (d) (gl) (m)

SECONDI (MAIN-COURSES)

Caesar Salad

The traditional way (d) (gl)

Herb Gnocchi

Peas, wild mushroom, truffle cream & parmesan (d) (gl)

Rissotto of the Day

Please ask your server

Seafood Linguini

Sweet peppers, basil with preserved lemon & chilli butter

Pizza Margherita

Simply mozzarella & tomato (d) (g1)

Pizza Garda

Corn, mushroom, peppers, olives, garlic oil, baked egg, pesto on a tomato base (d) (gl) (n)

Pizza Vesuvius

Pepperoni, hot green peppers, parmesan chilli oil on a hot tomato base $^{(d)(gl)}$



WINE MENU & DRINKS LIST

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PROSECCO

	Glass	Bottle
House White	£5.95	£17.95
Trulli Pinot Grigio	£5.75	£20.95
Cape Promoise Chenin	£5.95	£21.95
Blanc		
Anapai Sauvignon Blanc	£6.45	£23.95

RED WINE

	Glass	Bottle
House Red	£5.45	£17.95
Zarapito Malbec	£5.95	£21.95
Trulli Sangiovese	£6.45	£23.95
Melini Chianti Pian del	£6.75	£24.95
Masso D.O.C.G.		

ROSÉ WINE

	Glass	Bottle
Trulli Pinot Grigio Blush	£5.95	£21.95

ITALIAN SUPERIORE SELECTION

SUPERIORE RED WINE

Barbera Vespa	£27.50

Intense, persistent Bouquet that is pleasantly fruity

Corvina Genius Loci £34.50

Complex & intense with outstanding aromas

Rosso Bastardo £26.50

Very intense blackberry & black pepper & jam berry notes

SUPERIORE WHITE WINE

Frascati Superore £20.95

Elegant fruity nose & excellent taste

SUPERIORE ROSÉ WINE

Castlet Rosé £27.50

Fresh pleasant, strawberry & raspberry fruit notes

	Glass	Bottle
Trulli Prosecco Extra Dry	£7.95	£29.95
Prosecco & Elderflower	£8.95	-
Liqueur		
Prosecco & Rhubarb	£8.95	-
Liqueur		
Prosecco & Raspberry	£8.95	-
Liqueur		

COCKTAILS

Espresso Martini

£7.95

£7.95

The Espresso Martini is a sumptuous mix of vodka, coffee liquor and espresso that gets people giggling with excitement at its mere mention. It's rich, indulgent and creamy. Made from Espresso, Vodka and Coffee Liquer

French Martini

The cocktail was produced during the '80s – '90s cocktail Renaissance. It's a modern classic cocktail. Raspberry and pineapple laced with Vodka.

Bellini or Rossini £9.95

This famous, classy cocktail was invented at Harry's Bar, Venice, in 1934 and makes a great start to any celebration. The combination of sugar syrup, peach or strawberry juice and fizz is the ultimate summer aperatif. Made from Prosecco, Chambord, Strawberries/Peaches

The Godmother £7.95

Created by your own mixologists at The Chubby Cherub.

Inspired by the lemon groves of Lake Garda this is light summery and refreshingly easy to drink. Made from Lemoncello, Vodka and Soda

Blackberry Bramble

£7.95

Try this Blackberry Bramble; it's a summer favorite. Made from Cahmbord, Gin, fresh lemon juice and sugar syrup.



WINE MENU & DRINKS LIST

PERFECT SERVES

Ketel One Fizz £6.50

Ketel One Vodka, Fresh Lime Juice, Sugar Syrup,

topped with Soda Water

Dressed Tanqueray & Tonic £6.50

Tanqueray London Dry dressed with grapefruit

Dressed Tanqueray No.Ten £8.50

Tangueray No.Ten Dressed and tonic with Strawberry and

Basil

Dressed Bulleit Bourbon & Tonic £6.90

Bulleit Bourbon Dressed with Lemon and Tonic Water

BOTTLED BEERS

Peroni	£4.25
Moretti	£4.25

SPECIALITY COFFEE

Affagato	£4.00
Espresso poured over vanilla ice cream Coffee Royale With Fine Brandy	£6.95
Irish Coffee With Irish Whiskey	£6.95
Calypso Coffee With Tia Maria	£6.95
Italian Coffee With Sambucca	£6.95
French Coffee With Cointreau	£6.95

BEVANDE (DRINKS)

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Coke	£2.60
Diet Coke	£2.60
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San Pellagrino Lemonata	£2.40
San Pellagrino Aranciata	£2.40

Aqua Panna Still	£2.40
Aqua Panna Sparkling	£2.40
Tonic & Soda	£2.00
Cranberry / Orange Juice	£2.00

HOT DRINKS

	Reg	Large
Espresso	£2.20	£2.70
Capuccino	£2.20	£2.80
Macchiato	£2.20	£2.80
Americano	£2.20	£2.70
Mocha	£2.20	£2.90
English Breakfast Tea	£2.20	-

PRIVATE HIRE

Enjoy slick service, affectionate hospitality & gorgeous cuisine in our delightful restaurant.

We know that it is difficult to get that unique ambience where you are confident your night will run like clockwork. At the Chubby Cherub we acknowledge the importance of your special occasion and guarantee that you will have an immaculately organised event.

Packages available for Italian sharing platters at £8.00 per person and sit down meals from £12.95 per person to £24.95 per person for Three Course Italian Suppers.

As it is your special event we will ensure you, your guests will remember it for all the right reasons!

For more information on our private hire and party options ask your serve