

STUZZICHINI

Marinated Olives (v) (gf) Finest mixed olives dressed with extra virgin olive oil, chilli, garlic, fresh parsley and mint	£3.95	Bruschetta Romana Toasted Italian bread topped with vine cherry tomatoes fresh basil and buffalo mozzarella	£5.50	Pane Con Aglio - Hand stretched fresh pizza base	
Italian Bread Selection (v) White ciabatta bread, green and black olive bread, red peppers and tomato focaccia with balsamic and olive oil	£4.50	Trio Bruschetta Three bruschetta topped with vine cherry tomatoes and buffalo mozzarella, baked goats cheese and spiced onion relish, and pulled beef and mozzarella	£6.95	Garlic	£5.25
				Tomato and Basil	£5.50
				Mozzarella	£5.75

ANTIPASTI

Zuppa Della Casa (v) Cream of tomato soup with homemade bread	£5.25	Caprese Salad Beef tomatoes, buffalo mozzarella, rocket, basil leaves and dressed with a basil oil	£6.25	Funghi All'aglio Button mushrooms in garlic with chopped thyme, parsley in a cream sauce on a toasted bruschetta	£6.50	Antipasto Misto (2 people to share)	£16.50
Tempura Prawns King prawns in a tempura batter served on rocket and a touch of paprika and with a sweet chilli dip	£7.95	Spiendi Pollo Marinated chicken and chorizo skewers in garlic and lemon served with a spiced chilli dip	£6.95	Gamberoni Diavola Sautéed garlic king prawns in a chilli butter sauce served on a toasted ciabatta.	£7.95	Chef's selection of tempura prawns, calamari, duck spring rolls, artichokes wrapped in parma ham, grissini, caprese salad, olives and dips	
Calamari Fritti Crisp fried squid with lemon roasted garlic mayonnaise	£7.75	Cozze Mussels in a garlic white wine sauce with a sprig of parsley served with toasted ciabatta	£7.95	Tortino di Salmone Salmon potato lemon dill fishcake served on a crushed pea base topped with a poached egg.	£6.75	Formaggio Platter (2 people to share)	£16.50
Est Duck Spring Rolls Spring vegetables and confit duck rolls on seasonal dressed leaves with hoi son sauce	£7.50					Camembert cheese baked with garlic and rosemary, goats cheese in breadcrumbs topped with a balsamic glaze, mozzarella sticks in breadcrumbs, Halloumi cheese grilled with honey. Served with bread sticks, sliced bread and onion relish dip.	

PIZZA

Margherita (v) Tomato and mozzarella with a pinch of oregano	£8.90
Calzone Carne Folded pizza with garlic chicken, ham, pepperoni, Bolognese sauce and buffalo mozzarella	£12.75
Pepperoni Pizza Tomato and mozzarella base with pepperoni	£10.50
Pizza Quattro Stagioni Tomato and mozzarella base with Parma ham, pepperoni, artichokes, mushrooms topped with egg and oregano	£11.50
Pizza Mexicana Tomato and mozzarella base with spicy pulled beef, chilli, roasted red peppers and pepperoni	£11.50
Pizza Quattro Formaggia Garlic pizza base topped with camembert, gorgonzola, mozzarella, goats cheese and sprinkled with black pepper	£11.00
Pizza Hawaii Tomato and mozzarella base with ham and pineapple	£10.75
Pizza Vegetariano (v) Tomato and mozzarella base with red peppers, courgette, mushrooms and red onion	£10.75
Pizza Parma Tomato and mozzarella base with parma ham, rocket, olive oil and red chillies	£11.75
Pizza Caprina Goats cheese, spiced onion jam, tomato ragu, mozzarella, rocket, shaved parmesan & balsamic glaze	£11.50
Pizza Capricciosa Tomato and mozzarella base with olives, mushrooms and ham	£11.50
Extra Toppings Ham, pepperoni, chicken, goats cheese, onions, pineapple, mushrooms, sweetcorn, olives, chilli	£1.50

INSALATE

Insalate Caprina Goats cheese deep fried in breadcrumbs, mixed salad, onion, radish, cherry tomatoes, roasted red peppers, cucumber in an extra virgin olive oil dressing with a balsamic glaze	£10.95
Anatra Arancia Warm crispy shredded duck, seasonal leaves, cucumber, spiced orange dressing and segments	£13.95

PASTA

Spaghetti Carbonara Spaghetti with pancetta cubes in a parmesan egg yolk cream sauce	£10.95
Linguini Gamberoni Piccante Linguini pasta with garlic king prawns, courgette ribbons, chilli, cherry tomatoes in a white wine butter sauce	£14.25
Spaghetti Bolognese Spaghetti with slow cooked beef and tomato ragu with basil	£10.50
Lasagna Emiliana Layers of pasta, slow cooked beef and tomato ragu, béchamel sauce, baked with mozzarella and parmesan cheese	£11.25
Branzino Puttanesca Pan roasted sea bass fillet on spaghetti tossed with olives, cherry tomatoes, capers in a tomato sauce with a touch of chilli	£13.25
Cannelloni Zucca Rolled pasta filled with roasted butternut squash, spinach, goats cheese baked with parmesan and an aurora sauce	£11.95
Linguini Marinara Linguini pasta in a spicy tomato sauce with cherry tomatoes, squid, mussels and king prawns	£14.25
Penne Pesto Penne pasta in a garlic, parmesan, olive oil with toasted pinenuts and basil leaves Add chicken £2.00	£10.95
Pasta al Forno Baked penne pasta, chicken, mushrooms, broccoli, gorgonzola cream sauce, mozzarella and topped with parmesan	£12.50
Penne Pollo Primavera Penne pasta, chargrilled chicken, broccoli, carrots, asparagus, sugar snap peas, mozzarella, a touch of cream, toasted pine nuts and parmesan shavings	£12.25
Penne Salmone Penne pasta with flakes of salmon, asparagus, peas, cherry tomatoes in a tomato cream sauce topped with smoked salmon.	£12.95
Penne Arrabiata Penne pasta with parmesan, chilli, garlic and a pomodoro sauce Add chicken £2.00	£10.50

SECONDI

Agnello Shank Slow cooked lamb shank served with creamy mash potatoes with a red wine jus	£16.45
Pollo e Asparagi Pan fried chicken breast wrapped with asparagus and parma ham topped with mozzarella and served with a white wine cream sauce and fries	£15.25
Pollo Dolcelatte Chicken breast wrapped in parma ham with dolcelatte and breadcrumbs served with a dolcelatte sauce and hand cut chips	£15.25
Pollo Voldostana Chicken breast in breadcrumbs topped with ham and mozzarella and served with spaghetti pomodoro	£15.25
Pollo Mostarda Chicken breast with mushrooms in a honey and mustard sauce with green beans and crispy potatoes	£15.25
Bistecca Barolo Sirloin steak served in a rich Barolo sauce topped with crispy parma ham and served with a choice of fries or hand cut chips	£22.95
Pollo Luciano Pan fried chicken breast with king prawns in a tomato and cream sauce with crispy potatoes	£15.75
Bistecca Funghi Sirloin steak served with a mushroom cream sauce and a choice of fries or hand cut chips	£22.95
Risotto Funghi (v) Arborio risotto with mushrooms in a shallot white wine cream sauce Add chicken £2.00	£12.25
Risotto Marinara Arborio risotto with mussels squid, king prawns with cherry tomatoes in a spicy tomato sauce	£15.25
Branzino Est Pan fried sea bass fillet with chilli king prawns, spinach and a tomato butter sauce with sliced potatoes	£15.25
Salmone Pan fried salmon on creamed leeks, cherry tomatoes served with sliced potatoes	£16.25

ALLA GRIGLIA

Sirloin Steak Served with portobello mushroom, plum tomatoes and a choice of French fries or hand cut chips	£22.95
Fillet steak Served with portobello mushroom, plum tomatoes and a choice of French fries or hand cut chips	£24.95
With our grilled dishes choose from the following sauces to accompany your meal...	
Peppercorn • Red Wine • Diane • Garlic Butter	

SUNDAY ROASTS

Served with roast potatoes, roast parsnips, carrot and turnip mash, pigs in blankets, green beans, yorkshire pudding stuffing and gravy.
Roast Chicken Breast - £11.25
Roast Beef - £11.95

CONTORNI

Spinach, Cream & Almonds	£3.85
Seasonal Vegetables	£3.85
Green Beans, garlic and tomato sauce	£3.85
Roasted Potatoes	£3.85
Zucchini Fritti	£3.85
Hand Cut Chips	£3.85
French Fries	£3.85
Mash Potato	£3.85
Mixed Seasonal Salad	£3.85



Ristorante and Bar

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A 10% discretionary service charge will be added to your bill which is shared amongst the staff

Food Allergy Notice: If you have a gluten or nut Allergy we will unfortunately not be able to serve you as there is a risk of cross contamination of ingredients. All our dishes are cooked from scratch in an open kitchen and we cannot guarantee that our food will be free from gluten, nuts or nut derivatives. If you suffer from a food allergy intolerance then you will be served at your own personal choice and risk given the nature of our kitchen and the risk of cross contamination.

If you suffer from any food allergy it is vital that you alert the manager on duty before placing any order.