

# TOPOGIGIO

RISTORANTE PIZZERIA

EST. 1988



## MENU & WINE LIST

MILL LANE • WIMBORNE • DORSET

01202 841884

## ANTIPASTI / STARTERS

BRUSCHETTA	9.10
Toasted garlic bread rubbed with garlic and topped with olive oil, fresh basil and diced tomato	
GARLIC BREAD	4.10
With mozzarella cheese 4.90	
BREAD AND BUTTER	3.50
Homemade bread	
MINISTRONE SOUP	10.20
Homemade vegetable soup	
PÂTÉ	10.20
Smooth pork liver pâté, served with warm toast	
ANTIPASTO	12.50
Selection of Italian cold meats	
MELON	8.90
Honeydew melon	
PROSCIUTTO E MELONE	14.20
Melon and parma ham	
FUNGHI ALL'AGLIO	12.20
Deep fried mushrooms coated in breadcrumbs and garlic served with tartare sauce	
AVOCADO VINAIGRETTE	8.90
AVOCADO TRICOLORE	12.90
Sliced avocado with mozzarella and tomatoes in a vinaigrette sauce	
PRAWN COCKTAIL	10.20
AVOCADO PRAWNS	12.50
KING PRAWNS IN GARLIC BUTTER	14.50
Served with garlic bread	
WHITEBAIT	10.90
CALAMARI FRITTI	11.50
Fried squid	
COZZE	14.50
Fresh mussels in tomato or cream sauce, garlic and white wine, served with bread.	
ESCARGOTS	½ dozen 9.90
Served with garlic bread 1 dozen 18.80	
MOZZARELLA IN CARROZZA	10.20
Deep fried mozzarella served on a bed of tomato sauce	
CARPACCIO DI MANZO	13.60
Seared beef fillet with wild rocket, parmesan cheese shavings, olive oil and balsamic vinegar dressing	
PASTA AS A STARTER	11.90
INSALATA CAPRESE	9.90

## SIDE ORDERS & SALADS

TOMATO & ONION SALAD	7.90
MIXED SIDE SALAD	5.90
GRILLED CHICKEN SALAD	18.90
FRENCH FRIES	5.90

## PASTA

SPAGHETTI MATRICIANA	14.90
Tomato sauce, bacon, onions and white wine	
SPAGHETTI BOLOGNESE	14.50
Traditional meat sauce	
SPAGHETTI NAPOLETANA	13.90
Tomato sauce	
SPAGHETTI CARBONARA	14.90
Bacon, black pepper, cream and parsley	
SPAGHETTI ALLE VONGOLE	14.90
Tomato sauce, baby clams and garlic	
LINGUINE CON POLPETTE	16.90
Homemade meatballs with linguine pasta, tomato sauce and garlic	
FUSILLI AL BASILICO	14.50
Fusilli pasta with diced tomato, courgette, onion with a hint of tomato sauce and basil.	
LINGUINE FRUTTI DI MARE	19.90
Tomato sauce with garlic, calamari, baby clams, mussels, king prawns and white wine	
PENNE	
BOLOGNESE OR NAPOLETANA	14.50
TAGLIATELLE	
BOLOGNESE OR NAPOLETANA	14.50
LASAGNA AL FORNO	14.90
With meat (traditional)	
CANNELLONI AL FORNO	15.90
Filled with ricotta cheese and spinach finished in tomato and white sauce	
PENNE ALLA TOPOGIGIO	15.50
Tomato sauce with cream, onions, ham and mushrooms	
TORTELLINI	
BOLOGNESE OR NAPOLETANA	14.50
TORTELLINI ALLA PANNA & POMODORO	15.50
Tomato and cream sauce with ham and mushrooms	
PENNE ARRABIATA	13.50
Hot spicy tomato sauce with black olives, chilli and white wine	
GNOCCHI SALSA ROSA	13.90
Potato pasta cooked in tomato and cream sauce, finished in white wine	
GNOCCHI ALLA TOPOGIGIO	13.90
Potato pasta with meat sauce	
TAGLIATELLE AL SALMONE & VODKA	19.90
Tomato and cream sauce, salmon and vodka	
TAGLIATELLE VEGETARIANA	16.90
Tagliatelle in cream sauce with mushrooms, courgettes and onions	
PASTA AS A STARTER ALSO AVAILABLE	11.90

**GLUTEN FREE PASTA ALSO AVAILABLE**

## PIZZA

MARGHERITA	13.50
Tomato, mozzarella, oregano	
NAPOLETANA	13.90
Anchovies, tomato, mozzarella, oregano	
BOSCAIOLA	13.90
Mushrooms, tomato, mozzarella, oregano	
BOLOGNA	14.50
Ham, mushrooms, tomato, mozzarella, oregano	
ROMOLO	13.90
Garlic, tomato, mozzarella, oregano	
CATACOMBE	13.90
Tomato, mozzarella, ham, oregano	
CAPRICCIOSA	15.50
Ham, olives, artichokes, tomato, mozzarella, oregano	
PALERMO	14.50
Ham, pineapple, tomato, mozzarella, oregano	
PESCATORE	14.90
Tuna, prawns, anchovies, tomato, mozzarella, oregano	
CASANOVA	13.90
Pepperoni, tomato, mozzarella, oregano	
CAMPAGNOLA	13.90
Eggs, mushrooms, onions, tomato, mozzarella, oregano	
SICILIANA	13.90
Peppers, garlic, olives, tomato, mozzarella, oregano	
QUATTRO STAGIONI	16.50
Peppers, mushrooms, capers, artichokes, olives, onions, tomato, mozzarella, oregano	
TOPOGIGIO	16.90
Ham, mushrooms, peppers, salami, onions, anchovies, tomato, mozzarella, oregano	
DIAVOLO	14.90
Pepperoni, olives, chilli, tomato, mozzarella, oregano	
PIZZA SPINACI	14.90
Spinach, olives, garlic, tomato, mozzarella, oregano	
ELIZABETHAN	16.90
Ham, mushroom, peppers, salami, onions, pineapple, tomato, pepperoni, a dusting of mozzarella, oregano and a thin well cooked base	
PIZZA & PASTA COMBO	16.90
Choose any pizza and any pasta, served together	
CALZONE TOPOGIGIO	16.90
Folded pizza to your requirements	
ANY OF THE ABOVE WITH EXTRA ITEMS	1.20
ANY SMALL PIZZA	12.90

## RISOTTO

RISOTTO MARINARA	19.90
Arborio rice with tomato sauce, garlic, calamari, king prawns and fresh mussels	

## CARNE / MEATS

All meat dishes include vegetables and potatoes	
FILLET STEAK Charcoal 8oz	29.90
FILETTO AL PEPE VERDE	32.00
Steak with peppercorn sauce	
FILLET STEAK DIANA	32.00
8oz butterfly fillet with red wine sauce, french mustard, mushrooms	
FILETTO DOLCELATTE	32.00
8oz, cream sauce with mushrooms and dolcelatte cheese	
TORNEDO ROSSINI	32.00
8oz fillet steak on a bed of toast with demi-glace sauce, pâté, mushrooms and red wine	
SIRLOIN STEAK Charcoal 8oz	25.50
RIB-EYE STEAK Charcoal 8oz	26.50
SIRLOIN CACCIATORE	26.50
8oz steak cooked in tomato sauce with onion, celery, carrots, mushrooms, bay leaves, rosemary, olives in white wine sauce, mushrooms	
VITELLO MILANESE	26.90
Veal coated in breadcrumbs, shallow fried in butter	
VITELLO ALLA CREMA	26.90
Escalope of veal in white wine, cream and mushrooms	
SALTINBOCCA ALLA TOPOGIGIO	27.00
Escalope of veal fried in butter, parma ham, mozzarella, sliced tomato, oregano and white wine	
CHICKEN CACCIATORE	23.00
Chicken breast cooked in tomato sauce with onion, celery, carrots, mushrooms, bay leaves, rosemary, olives in white wine	
CHICKEN ALLA CREMA	23.00
Chicken breast in white wine, cream and mushrooms	
CHICKEN ALLA TOPOGIGIO	23.00
Chicken breast coated in breadcrumbs, shallow fried	
CHICKEN DIAVOLO	23.00
Chicken breast in hot spicy tomato sauce with olives	
CHICKEN ALLA GRIGLIA	23.00
Grilled chicken breast	

## PESCE / FISH

All fish dishes include vegetables and potatoes	
DOVER SOLE 16oz grilled	36.00
SOLE MEUNIÈRE	37.00
Finished in lemon sauce and white wine	
CALAMARI FRITTI	22.50
Fried squid	
SALMONE AL CARTOCCIO	25.90
Salmon fillet on a bed of spinach, drizzled with olive oil, salt, pepper and baked al forno	
KING PRAWNS BROCHETTE	27.50
Grilled king prawns in garlic butter, breadcrumbs and a white wine sauce	
SCAMPI PROVENÇALE	25.50
Shallow fried scampi in tomato and cream sauce, capers and white wine, served with rice	

Please note: some of our food may contain nuts, gluten, milk, soya, mustard, lupin, eggs, fish and shellfish, sesame seeds, celery and sulphur dioxide.  
Please ask a member of staff for more details

## WHITE WINES

HOUSE WHITE Easy drink, medium dry white wine	
125ml Glass 4.90	Half a bottle 14.30
250ml Glass 9.00	Bottle 25.80
175ml Glass 6.70	
FRASCATI SUPERIORE D.O.C.	31.00
Produced from the finest grapes grown in the foothills surrounding Rome, this dry, crisp wine is light and refreshing with added fruit and body.	
PINOT GRIGIO	29.90
Pale straw yellow, intense bouquet with pleasant complex reminiscent of ripe fruit, smooth and rich flavour, well structured, harmonious and velvety.	
SOAVE CLASSICO D.O.C.	29.90
Flowery and delicate bouquet, dry flavour, medium well bodied, harmonious.	
VERDICCHIO DEI CASTELLI DI JESI D.O.C.	33.00
Pale straw with green tinges, fine scent and taut dryness with good fruit-acid balance.	
GAVI DI GAVI D.O.C.G.	44.00
An elegant and refreshing wine, made from Cortese grapes, an indigenous Piedmontese variety. It is fruity with scents of green apple, lime and pear that are echoed on the palate along with good freshness.	
SAUVIGNON BLANC D.O.C.	29.90
Dry white wine, straw yellow in colour with greenish highlights. Elegant structure, full nose. Taste delicate, smooth, enduring.	

## ROSÉ WINE

PINOT BLUSH	
With its aromas of wild strawberries, zesty minerality and flavours of forest fruits, this wine is a great match for lighter seafood and fish dishes.	
WHITE ZINFANDEL	
A juicy combination of strawberries and refreshing watermelon with a touch of red cherry	
125ml Glass 4.90	Half a bottle 14.30
250ml Glass 9.00	Bottle 25.80
175ml Glass 6.70	

## SPARKLING WINES

PROSECCO BRUT BOTTLE	37.00
PROSECCO BRUT 20CL BOTTLE	12.00

## SOFT DRINKS

PEPSI	3.50
DIET PEPSI	3.30
LEMONADE	3.30
APPLE JUICE sparkling	3.30
JUICE tomato, pineapple, orange	3.30
MINERAL WATER ½ litre bottle	4.90
TONIC WATER / BITTER LEMON	2.90
J20 ORANGE OR APPLE & MANGO	4.50
LIME & SODA	2.50

## HOT DRINKS

AMERICANO OR ESPRESSO	3.30
CAPPUCCINO	3.50
CAFFÈ LATTE	4.10
LIQUEUR COFFEE	8.50
DECAFFEINATED COFFEE	3.50
TEA	3.30
English Breakfast, Green, Lemon & Ginger, Peppermint or Decaffeinated	

## RED WINES

HOUSE RED Easy drink, medium dry red wine.	
125ml Glass 4.90	Half a bottle 14.30
250ml Glass 9.00	Bottle 25.80
175ml Glass 6.70	
CABERNET SAUVIGNON D.O.C.	40.00
Ruby red colour, full of flavour, with an echo of cherry	
MONTEPULCIANO D'ABRUZZO D.O.C.	33.00
Deep ruby red, intense and vinous flavour, slightly tannic. Short cask ageing has given this wine perfect roundness and velvety consistency.	
CHIANTI	33.00
Characteristic ruby colour with a fruity bouquet, the flavour is dry, fresh and harmonious.	
VALPOLICELLA CLASSICO D.O.C.	35.00
Ruby red, agreeable, delicate bouquet, reminiscent of bitter almonds and cherries. Fresh, dry, velvety and pleasantly bitter.	
BARDOLINO D.O.C.	33.00
Light ruby red, delicate bouquet, intensively fruity, dry, savoury, harmonious.	
RIPASSO DI VALPOLICELLA SUPERIORE D.O.C.	51.00
A "baby Amarone", ample and remarkably complex with vinous tones. Well defined scents of cherries against a tenuous background of chocolate. Dry on the palate, harmonious great strength and sturdy body. After taste persistent and delectably clean.	
BARBERA D'ASTI D.O.C.	33.00
Made of 100% Barbera grapes this is ruby red with pale purple reflections. The bouquet is intense, with scents of cherries and emerging spicy hints.	
PRIMITIVO SALENTO LGT	33.00
Brilliant ruby red, 100% Primitivo grapes. Dry, finely well structured, outstanding roundness and complex fruitiness is remarkably long on the palate. Bouquet very persistent with hints of fully ripe red fruits.	
NERO D'AVOLA SICILIA LGT	33.00
relatively dark but brilliant ruby red wine made of 100% nero d'Avola grapes. Dry and broad, its persistent aroma reminiscent of spicy scents with notes of almond blossoms. Superbly structured, complex and well balance. Inviting bouquet is fruity and lingering.	

## SWEETS

CHOCOLATE MOUSSE homemade	7.10
CREME CARAMEL homemade	7.10
VANILLA CHEESECAKE	7.10
ZABAGLIONE homemade with raw eggs	9.90
BANANA SPLIT	7.10
AFFOGATO	5.00
Vanilla ice cream served over crushed amaretti biscuits, finished with a shot of espresso	
PROFITEROLES	7.10
ICE CREAM chocolate, vanilla and strawberry	4.60
LEMON SORBET	7.10
GELATO DI TARTUFO hazelnut truffle ice cream	7.10
TIRAMISU	7.10
SPECIAL ITALIAN ICE CREAMS	7.10
Selection of ice creams with black cherries, melba sauce and topped with cream	
CHEESE	8.90
Selection of cheese served with Italian accompaniments	