



# prelibato

finest italian food and wine

Prelibato is a twenty year's dream of Cristina and Giuseppe Rutigliano who wanted to bring in this country the Italian food culture by making available the finest food and wines. The dream became reality when their son, Michele, after graduating in philosophy, joined the project bringing all new level of research and creativity.

Our philosophy is summarised into three words: Sophisticated yet informal.

Sophisticated because we research everything we do and offer to the finest detail in order to make sure that our products are the best and the most true to the Italian tradition and culture. Our products are sophisticated and so is the taste of our guests. We directly import the vast majority of our products from Italy working closely to the best artisanal producers. We also take pride in having developed a relationship with some local producers such as with our coffee roasters and cake maker.

Informal, because Prelibato is a place where you can spend time in a relaxed, friendly and home-like atmosphere without giving up on a warm and attentive service. Everything at Prelibato, from the furniture to the music we play, has been specifically chosen to make sure that our guests will feel like they would in an Italian locanda.

If you are curious and would like to know more about our products and their history, please ask any member of our team and we will be delighted to pass all our product knowledge.

Lastly and more importantly, enjoy your time here at Prelibato Beaconsfield. Grazie.

Cristina, Michele and Giuseppe

## **Food Allergies and intolerances**

Please speak to our staff about the ingredients in your meal, when making the order.

Thank you

# **Breakfast**

Served until 12.00

Savoury croissant with Parma ham and cheese	£6.50
Savoury croissant with Cooked ham and cheese	£6.50
Savoury croissant tomato and cheese	£6.50

## **Warm Focaccias**

Focaccia with smoked pancetta, cheese and scrambled eggs	£8.50
Focaccia with smoked pancetta and cheese	£7.50
Focaccia with scrambled eggs	£6.50
Focaccia with scrambled eggs and cheese	£7.50

## **Eggs**

Scrambled Eggs or fried eggs with small side salad	£6.50
Scrambled Eggs or fried eggs and cheese with small side salad	£6.99
Scrambled Eggs or fried eggs, cheese and smoked pancetta with small side salad	£7.50

## **Small Breakfast Plates**

Provolone Cheese	£4.95
Cooked Ham and Cheese	£6.00

# Panini with small side salad

Served until 17.30

Slow cooked ham with herbs, provolone cheese, red pepper jam from Tuscany and rocket salad	£7.99
Roasted turkey breast thinly sliced with organic orange and onion chutney, tomato and melted Provolone cheese	£8.50
Parma ham / San Daniele/Iblei mountain ham (Sicily), buffalo mozzarella DOP, figs jam and rocket salad	£8.50
Tomatoes, buffalo mozzarella DOP, rocket, taggiasche olives spread from Liguria (V)	£7.99
Salame Finocchiona (with fennel seeds), pecorinio cheese, tomatoes, rocket salad and truffle olive oil	£7.99
Tuna, provolone cheese, tomatoes, rocket salad, Taggiasche olives spread	£8.50

Grilled Artichoke hearts, sundried tomato, taggiasche olive spread, rocket & provolone cheese (V)	£7.99
Homemade Pesto sauce, buffalo mozzarella DOP, tomatoes, rocket (V)	£7.99
Roast peppers, rocket, tomatoes, balsamic glaze and Buffalo mozzarella DOP(V)	£7.99
Speck (smoked shoulder ham), melted Gorgonzola DOP, walnuts, honey and rocket	£8.50
Ventricina (spicy sicilian salame), provolone cheese, tomato and rocket salad	£7.99
Bresaola punta d'anca DOP (air-dried beef fillet), shaved Parmigiano, rocket, walnuts and tomatoes	£10.95
Black Angus beef carpaccio (marinated with porcini mushrooms), rocket, melted provolone cheese & truffle olive oil	£11.95

## Gourmet Salads

Pear, melted Gorgonzola DOP, honey, walnuts and rocket	£12.50
Roasted turkey breast thinly sliced with orange slices, rocket, sundried tomatoes, balsamic vinegar and Provolone cheese	£14.00
Truffle burrata (small creamy mozzarella with truffle flakes), Parma ham, rocket and truffle olive oil	£13.50
Buffalo mozzarella DOP, beef tomatoes, rocket, olives (whole with stones), balsamic glaze and Provolone cheese shavings	£13.00
Tuna, artichoke, sundried tomato, rocket, Provolone cheese shavings & balsamic glaze	£13.50
Bresaola punta d'anca DOP (air-dried beef fillet), shaved Parmigiano, rocket, walnuts and lemon slices	£15.00
Black Angus beef carpaccio (marinated with porcini mushroom), rocket, shaved Parmigiano/Provolone cheese, walnuts and figs jam	£15.00

## Nibbles

Sundried tomatoes, Nocellara green olives, focaccia bread with extra virgin olive oil and balsamic glaze dip	£7.50
+ Add Provolone Cheese	£2.90 extra
+Add Coppa di Zibello (ham)	£3.00 extra
+Add Salame	£3.00 extra



# Starters

Burrata d'Andria DOP (small creamy mozzarella) with cherry tomatoes and Nocellara olives (V)	£6.99
Burrata d'Andria DOP (creamy mozzarella) & anchovies fillets	£6.99
Burrata d'Andria DOP (creamy mozzarella) & homemade basil pesto sauce (contains pine nuts) (V)	£6.99
Caponata Siciliana – mixed roasted vegetables (aubergine, peppers, carrots, celery, raisins, onion and capers), with slices of warm bread (Vegan)	£6.99
Smoked Scamorza cheese baked with figs chutney, black pepper and slices of warm bread (V)	£6.99
Pear ship “Caravelle” filled with melted Gorgonzola DOP, with Speck (smoked shoulder ham), honey and crushed walnuts	£6.99

## Mains

Pasta with slow cooked lamb ragu	£14.00
Pasta with Apulian tomato and olives blended with a touch of chilli and honey.	£13.00
Beef and pork ragu' lasagna served with small side salad	£13.00
Aubergine parmigiana. Layers of sliced aubergine, tomato sauce and mozzarella served with a small side salad. (GF)	£13.00
Pork stew, slow cooked with rosemary, fennel seeds and cannellini beans from Tuscany.	£14.50
Wild boar stew, slow cooked with olives, bay leaves, black pepper and juniper from Tuscany.	£14.50
Black Angus beef carpaccio (marinated with porcini mushroom) board served on a bed of rocket, shaved cheese, truffle olive oil and warm focaccia	£15.00

## **Tagliere**

### **Cured meats/ cheese Boards**

Single mixed cheeses	£13.00
Single mixed cured meats	£15.00
Single mixed cured meats and cheeses	£14.00
Double mixed cheeses served (Serves two)	£23.00
Double mixed cured meats (Serves two)	£25.00
Double mixed cured meats and cheese (Serves two)	£24.00

### **Bread**

Warm focaccia with a dip of extra virgin olive oil, balsamic vinegar cream	£2.80
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## Desserts

Homemade Tiramisu'	£4.50
Homemade Pistacchio Tiramisu'	£6.20
Tartufo nero (black truffle). Chocolate ice-cream with vanilla core	£4.50
Tartufo bianco (white truffle). White chocolate ice-cream with coffee ice- cream core. Served with a double espresso	£6.50
Tartufo verde (green truffle). Pistacchio ice-cream with marzipan ice-cream core.	£5.99
Mango, coconut and merengue sorbet topped with fruits	£6.00
Neapolitan Baba' selection (mushroom shaped soft sponge soaked in Limoncello, Rum)	£4.50
Pistacchio and olive oil tarte (GF)(DF)	£4.50

## Beverages

S.Pellegrino sparkling water 500ml	£2.50
Acqua Panna still water 500ml	£2.50
S.Pellegrino blood orange	£2.50
S.Pellegrino Lemonade	£2.50
Coke Classic	£2.50
Diet Coke	£2.50

### **Bottled Italian Beers**

Moretti Autentica 330ml	£4.50
Moretti Toscana 500ml (Tuscan barley and spelt)	£6.00
Moretti Siciliana 500ml (Orange Zagara blossom)	£6.00
Moretti Zero 330ml alcohol free	£3.95

## Aperitivo

Aperol Spritz large (Prosecco Pitars)	£9.00
Wine Spritz (Grillo)	£8.00
Campari Soda	£5.00
Sanbitter (alcohol free)	£5.00

### **Gin & Tonic**

Tanqueray with lime	£7.75
Tanqueray 10 with lime	£9.75
Pink Malfy with grapefruit	£9.75
Lemon Malfy with sage and lemon	£9.75
Sipsmith with lime	£8.00
Boi Gin from Sardinia with a slice of orange, rosemary and black pepper corns	£9.75

## White Wines

	Bottle	175 ml	250 ml
Grillo di Sicilia Tareni	£22.95	£6.30	£8.10
Sauvignon Pitars Braida Santa Cecilia del Friuli Grave	£25.50	£6.90	£8.99
Pinot Grigio Collio dei Conti Formentini - Veneto	£26.00	£7.10	£9.30
Vernentino di Sardegna DOC Jares Cantina di Mogoro “il Nuraghe”	£27.00		
Gavi di Gavi La chiara - Piemonte	£31.50	£8.50	£11.00
Vernaccia di S. Gimignano DOCG – Panizzi - Toscana	£34.00		
Lugana Molin DOC – dai vigneti storici Lugana - Lombardia	£37.99		

	<b>Bottle</b>	<b>175 ml</b>	<b>250 ml</b>
Rapitala' di Sicilia Gran Cru – Tenuta Rapitala'	£69.00		
Cara Cara Falanghina IGP Beneventano	£69.00		

**Look on the board for Giuseppe's  
cellar special wines**



## Rose' Wines

	Bottle	175 ml	250 ml
Pinot grigio delle Venezie Blush 2016	£21.00	£5.85	£7.60
Riseis Cerasuolo (Bio)	£25.00	£6.85	£8.90
I Gelsi – Statti _ Calabria	£29.50		
Ro'Si – Masca del Tacco – Pinot Nero – Puglia 2017	£34.00	£9.20	£11.90

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cellar special wines**

## Red Wines

	Bottle	175 ml	250 ml
Maru – Negroamaro del Salento - Puglia	£23.00	£6.30	£8.10
Nero d’Avola Tareni terre Siciliane 2016	£24.00	£6.70	£8.70
Montepulciano Agriverde Piane di Maggio – Abruzzo	£25.00	£6.90	£8.90
Valpolicella Ripasso Superiore – Rocca Sveva-Veneto	£32.80	£8.70	£11.25
Coribante – Castello Monaci - Puglia	£30.00		
Primitivo di Manduria Lu Rappaio - Puglia	£33.95	£9.20	£11.90
Tenuta Impostino Montecucco DOC 2012	£35.00		
Susumaniello – Masca del Tacco - Puglia	£37.50		

Barbera Peiragal Marchesi di Barolo 2013 - Piedmont	£43.00	£11.50	£15.00
Barbaresco Serragrilli Marchesi di Barolo 2013 - Piedmont	£46.00		
Sforzato dell'Orco Rivetti & Lauro 2013 - Lombardia	£47.00	£12.90	£16.90
Barbera d'Asti Stella Rossa	£49.00		
1.5 l - Piemonte			
Beccacciaia Pakravan Papi 2009 – Sangiovese di Toscana	£52.00	£13.60	£17.90
Barolo Bosio Boschi dei Signori - Piemonte	£56.00		
Lagrein Riserva Abtei Muri 2014 – Alto Adige	£69.00		
Barolo Cannubi Riserva 2013 Marchesi di Barolo - Piedmont	£95.00	£24.5	£32.50
Piano Chiuso Riserva 2015 Primitivo di Manduria - Puglia	£89.90	£22.90	£30.50

Brunello di Montalcino Le £129.00

Due Sorelle Tenuta La

Fuga 2009 - Toscana

Barolo Cannubi Riserva £189.00

Speciale 2005 Marchesi di

Barolo - Piedmont

**Look on the board for Giuseppe's cellar  
special wines served by the glass  
(CoraVin)**

# Sparkling Wines

	Bottle	175 ml	250 ml
Brachetto (natural red sparkling wine 5.5% alcohol)	£22.00		
Prosecco Pitars	£28.00	£7.99	
San Venanzio Prosecco Superiore di Valdobbiadene DOCG Cartize	£34.95	£8.95	
Prosecco Millesimato Pitars DOC Gold Bottle	£49.90		
Prosecco Pitars Rose' DOC Copper Bottle	£49.90		

# Liquor

	<b>25 ml</b>	<b>40 ml</b>
Limoncello	£3.60	£5.80
Arangiu' (orange liquor)	£3.60	£5.80
Mirto (wild berries liquor)	£3.60	£5.80
Figu Morisca	£3.60	£5.80
Sambuca	£3.60	£5.80
	<b>20 ml</b>	<b>40 ml</b>
Amarone Grappa Le Giare	£7.50	£15.00
Gewurtztraminer Grappa Le Giare	£7.50	£15.00
Chardoney Grappa Le Giare	£7.50	£15.00
Passito di Pantelleria		£5.60