

RED WINES

House Red	
	1 litre 25.00
	½ litre 13.90
	175ml glass 6.90
	250ml glass 7.50

Chianti DOCG	24.00
Enjoyable, easy drinking wine with a good structure and fruity notes ABV 13%	

Montepulciano D'Abruzzo	23.00
Deep cherry red medium wine, aged in oak with a smooth finish ABV 12.5%	

Valpolicella	28.00
Strong intense bouquet with a harmonious velvety finish. ABV 12.5%	

Barolo	45.00
Garnet red with hints of orange and liquorice, this wine is robust on the palate & a true Italian classic ABV 13.5%	

Nero D'Avola	24.00
Big, bold and fruity, this wine bursts with black cherry fruit flavours. ABV 13%	

Amarone	55.00
Deep ruby red, with hints of black pepper & violet. Exceptionally smooth & velvety. ABV 15%	

ROSE WINES

Pinot Grigio Rose	22.90
Pale pink rose, dry on the palate with soft floral aromas ABV 12%	

Zinfandel	20.90
This medium bodied rose wine has sweet aromas of cherry, raspberries and tropical fruit. ABV 8%	

CHAMPAGNE & SPARKLING WINES

Asti Spumante	20.90
light sparkling wine, sweet & fruity	

Prosecco Brut	25.00
Beautifully crisp with delicate floral aromas	

Moet e Chandon	75.00
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Laurent Perrier Rose	120.00
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WHITE WINES

House White	
	1 litre 25.00
	½ litre 13.90
	175ml glass 6.90
	250ml glass 7.50

Frascati	21.00
Dry & fresh, with a crisp fruit taste ABV 12.5%	

Pinot Grigio	21.90
Delicate dry flavour with a gentle bouquet ABV 12%	

Falanghina	28.00
A fruity, delicate aroma, dry and fresh on the palate with aromas of apple, lime & white peach, ABV 13%	

Sauvignon	26.00
Pale, delicate wine, with a hint of melon. Full flavoured, smooth and well balanced. ABV 12.5%	

Chardonnay	22.90
A medium bodied yellow colour Chardonnay with generous aromas of fresh crisp apples and pears, with a hint of citrus ABV 12%	

Pecorino IGT Terre di Chieti Rinomata	24.00
Intense with complex hues of exotic fruit and soft notes of spices. Well structured with a nice and delicate explosion of exotic fruit on the finish ABV 12.5%	

SPIRITS

All spirits and liqueurs	from 4.50
with a mixer	5.50

A wide range of spirits & liqueurs are available from the bar, please ask staff for further details.

SOFT DRINKS

including:-	
Lemonade, Tonic, Orange,	
Cranberry or Pineapple Juices,	all 2.90

Coke (Bottle)	3.50
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Diet Coke (Bottle)	3.50
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Acqua Panna Still Mineral Water	3.20
San Pellegrino Sparkling Mineral Water	3.20

BEER & LAGER

John Smiths	pint 4.50
	½ pint 2.50

Moretti	pint 5.90
	½ pint 3.20

Peroni (Bottle)	4.20
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WE ACCEPT ALL MAJOR CREDIT CARDS



San Rufo's

ITALIAN & CONTINENTAL

R E S T A U R A N T

OPENING TIMES

5:00pm - 11:00pm

7 days a week

185 Roman Bank | Skegness | Lincolnshire | PE25 1SD

Telephone: 01754 612100 / 612242

www.sanrufos.co.uk

STUZZICHINI (Pre Starter)

Bread & Olives	6.50
<i>Warm bread and marinated olives.</i>	
Bruschetta	6.90
<i>Toasted ciabatta topped with chopped cherry tomatoes, olive oil, oregano and garlic.</i>	
Bowl of mixed marinated Italian olives	4.50

STARTERS

Antipasto	10.90
<i>Mixed Italian salami, prosciutto, mozzarella and roasted vegetables.</i>	
Prawn Cocktail	8.50
<i>Fresh, succulent Atlantic prawns and Marie rose sauce on a bed of mixed salad leaf.</i>	
Stuffed Pepper	9.50
<i>Whole oven roasted pepper filled with our Bolognese sauce, chicken ham and mushrooms, oven baked and topped with melted mozzarella cheese.</i>	
Soup	5.90
<i>The chef’s choice of homemade soup, served with warm bread.</i>	
Caprese	7.90
<i>Fresh, authentic buffalo mozzarella and juicy tomatoes with fresh basil and extra virgin olive oil.</i>	
Funghi Con Aglio	8.50
<i>Pan fried champignon mushrooms with garlic, tomato and mozzarella cheese.</i>	
Goats Cheese	9.50
<i>Lightly grilled goats cheese on warm ciabatta served with mixed salad and finished with balsamic glaze.</i>	
King Prawns	10.90
<i>Succulent king prawns, butterflied & served in a spicy garlic butter sauce with a crisp salad.</i>	
Parma Ham & Mozzarella	8.50
<i>Whole buffalo mozzarella with sliced original parma ham.</i>	
Calamari	8.90
<i>Fresh squid rings, fried until golden brown and crispy with mixed salad leaves.</i>	
Mussels	10.50
<i>‘Bantry Bay’ black shell mussels, sautéed with butter & cracked black pepper, with cherry tomatoes and crusty bread.</i>	
Salmon Special	9.90
<i>Scottish smoked salmon, rolled with juicy prawns topped with marie rose sauce, on a bed of mixed salad leaves.</i>	

RAVIOLI & RISOTTO

Risotto Pescatore	15.90
<i>A mix of fresh seafood, Arborio rice, garlic, white wine and tomato sauce.</i>	
Risotto Pollo e Funghi	14.90
<i>Mixed mushrooms and strips of chicken breast cooked with garlic, white wine and cream.</i>	

PASTA

Tortellini Spinaci	12.20
<i>Fresh pasta shells filled with a delicious mix of spinach and ricotta cheese, cooked in a creamy sauce & finished with a balsamic glaze.</i>	
Tagliatelle ai Gamberoni	15.90
<i>King prawns cooked with garlic, sliced courgette, baby cherry tomatoes and chopped parsley.</i>	
Penne Pollo e Funghi	13.50
<i>Strips of chicken breast cooked with sliced peppers, onions and mushrooms with either a creamy or tomato sauce.</i>	
Tagliatelle Carbonara	12.90
<i>Crisp pancetta in a creamy sauce with pecorino cheese & egg yolk with freshly ground black pepper.</i>	
Spaghetti Bolognese	12.90
<i>Our hearty bolognese sauce, served traditionally with spaghetti.</i>	
Spaghetti al Pomodoro	12.90
<i>San Marzano tomatoes, garlic & fresh basil in a rich tomato sauce, topped with fresh mozzarella & drizzled with extra virgin olive oil.</i>	
Spaghetti frutti di mare	15.90
<i>A mix of fresh seafood, cooked in tomato and parsley sauce, finished with white wine.</i>	
Penne Salmone	15.90
<i>Strips of smoked salmon and fresh Atlantic prawns cooked with parsley and cream sauce.</i>	
Rigatoni Amatriciana	12.90
<i>Our take on a Tuscan classic, rigatoni pasta in a tomato sauce with smoked bacon & champignon mushrooms.</i>	

AL FORNO (from the oven)

Lasagna	13.90
<i>Fresh pasta layered with Bolognese sauce, mozzarella cheese and tomato.</i>	
Penne al Forno	13.90
<i>Penne pasta and our Bolognese sauce, cooked with mushrooms, peas and mozzarella, topped with sliced ham & mozzarella cheese, then oven baked until golden brown</i>	
Rigatoni Meatballs Piccante	13.90
<i>Baked rigatoni pasta with beef meatballs and ragu, chilli, red peppers & onions, topped with mozzarella & grana padana cheese then oven baked. (Hot).</i>	

SMALL SIZE PASTA PORTIONS ARE AVAILABLE FOR £2 LESS THAN THE LISTED MENU PRICE

GLUTEN FREE PASTA AVAILABLE PLEASE ASK YOUR SERVER FOR DETAILS

Ravioli Lobster	14.90
<i>Our special ravioli, stuffed with lobster meat in a rich tomato & cream champagne sauce.</i>	
Meat Tortellini	13.90
<i>Tortellini stuffed with meat in a tomato & ragù sauce finished with parmesan shavings</i>	

CHICKEN DISHES

Pollo Stilton	17.90
<i>Torn breast of chicken cooked in a rich, creamy blue stilton sauce.</i>	
Pollo Crema	17.90
<i>Pan fried chicken breast with sliced onions and mushrooms, in a cream sauce finished with white wine.</i>	
Pollo Vesuvio	17.90
<i>Chicken cooked in a hot & spicy tomato sauce with ham, onions ,mushrooms and peppers.</i>	
Pollo Valdostana	17.90
<i>Oven baked chicken breast topped with rich tomato sauce, sliced ham and melted mozzarella cheese.</i>	
Pollo al Pepe	17.90
<i>Strips of chicken sautéed with green and black peppercorns & a cream sauce.</i>	
<i>All of the above are served with handcut homemade chips & mixed salad or seasonal vegetables and potatoes</i>	

STEAKS & VEAL

Fillet Steak	33.90
<i>British beef fillet, grilled to your liking served with roasted tomatoes and rocket leaves.</i>	
Ribeye Steak	27.90
<i>Tender grilled ribeye steak, with mushrooms and roasted tomatoes.</i>	
Sirloin Steak	25.90
<i>Tender sirloin cooked as you like, with roasted tomatoes and rocket leaves.</i>	
Veal Marsala	20.90
<i>Tenderised veal escallops flambéed with marsala liqueur in a cream sauce with sliced mushrooms.</i>	
Veal Milanese	20.90
<i>Breaded veal escallops, fried in olive oil.</i>	
Veal Pizzaiola	20.90
<i>Escallops of veal cooked with capers, olives and anchovies in a tomato and red wine sauce.</i>	
<i>All of the above are served with handcut homemade chips & mixed salad or seasonal vegetables and potatoes</i>	

Steak Sauces

Al Pepe	3.90
<i>Green and black peppercorn cooked withbrandy & cream.</i>	
Fiorentina	
<i>Fresh tomato sauce with garlic and red chilli.</i>	
Pizzaiola	
<i>Anchovies, capers, olives and garlic in tomato sauce.</i>	
Diana	
<i>Sliced mushrooms & French mustard in a creamy sauce, finished with brandy.</i>	
Stilton	
<i>Melted blue stilton cheese & cream.</i>	

FISH

Spigola e Cozze	22.90
<i>Sea bass fillet cooked with black shell mussels and succulent king prawns in a white wine, garlic and chilli sauce with cherry tomatoes.</i>	
Fillet of Salmon	20.90
<i>Oven baked salmon fillet with cherry tomatoes, white wine and garlic.</i>	
Sword Fish ala Siciliana	21.90
<i>Cooked with garlic, oregano and extra virgin oil, with king prawns and slow roasted tomatoes.</i>	
<i>All of the above are served with handcut homemade chips & mixed salad or seasonal vegetables and potatoes</i>	

GARLIC BREADS

Focaccia	6.90
<i>Traditional pizza base with garlic, olive oil and fresh rosemary.</i>	
Garlic Bread & Tomato	7.90
Garlic Bread with Cheese & Tomato	8.90
<i>Add pesto or chilli</i>	0.50

PIZZA

Margherita	10.90
<i>An Italian classic, just fresh tomato and mozzarella cheese</i>	
Prosciutto e Funghi	12.90
<i>Sliced mushrooms and ham on a cheese and tomato base</i>	
House Special Pizza	13.90
<i>The Italian favourite! Fresh rocket leaves and cured Parma ham.</i>	
Pizza Diavola	12.90
<i>Chilli infused pizza base topped with tomato, mozzarella, pepperoni & red chilli.</i>	
Pizza Bufalina	13.90
<i>Freshly torn buffalo mozzarella, rocket and cherry tomatoes on a cheese and tomato base.</i>	

SIDES

Hand Cut Chips	3.90
Mixed Salad	4.50
Rocket & Parmesan Salad	4.50
Tomato Salad	4.50
Truffle Fries	4.90

HAVE YOU SEEN OUR SPECIALS BOARD ?

INFORMATION REGARDING FOOD ALLERGENS IS AVAILABLE ON REQUEST
Please be aware that chicken and fish dishes may contain small bones