

*Stresa* (Stray – za)

Imagine a small fishing village on the edge of a lake, surrounded by mountains, overlooking small islands and the aroma of lemons, olives and bay; this is 'Stresa' a narrow strip of land on the edge of Lake Maggiore in Northern Italy.

The inspiration behind our restaurant; where you can enjoy freshly prepared, traditional Italian food made with locally sourced ingredients, in a friendly and relaxing atmosphere.

We are proud to work with the following Manchester & Cheshire based food suppliers:

Butchers – Russell Hulme  
Fishmonger – Openshaws  
Fruit and Veg – Oliver Kay  
Italian Goods – Amato

All our dishes are freshly prepared to order so should you have any specific requests please just ask, or if you are staying for more than one night and are missing your home comforts we will always be happy to accommodate special requests.

Enjoy!

Stephen White  
Head Chef

## *Stresa* & St Josephs RC Primary

Over the last term we have been working with the local primary school St Josephs on a food project which covers affordable healthy eating. During the time the year 4 students have looked at how pasta and pizza's are made, how to incorporate their 5 a day and how to balance a dish for taste. The project culminated in the students designing and naming 2 pizza and 2 pasta dishes which would make it onto our menu.

For each dish chosen, we will donate 1 to the school fund to assist in the schools goal of raising enough funds to go to Rome for their annual school trip.

So, why not try a dish yourself and enjoy the delights the 9 year olds came up with.

### **All Dishes 8.95**

#### **Fantastic Four Pizza**

Tomato Mozzarella, Ham, Pepperoni, Spinach, Broccoli

#### **Meat Special Pizza**

Tomato, Mozzarella, Pepperoni, Ham and Salami

#### **Damacr**

Penne Pasta, Tomato Sauce, Pepperoni, Garlic, Chicken, and Goats Cheese Cubes

#### **Everyone's Pasta**

Linguine Pasta, shallots, chillies, garlic, grilled chicken  
Bacon, Ham and Cheese

(Please note St Josephs dishes are not included in our 5.00 Pizza, Pasta offer or in our Pizza, Pasta, pronto offer)

## Anti Pasti:

### Garlic Bread

Plain

2.50

With cheese or tomato

3.00

### Selection of Freshly Baked Breads

selection of rustic breads, aged balsamic vinegar,  
olive oil and grana padano

3.00

### Antipasti

salami, parma ham, beef bresaola, sun blushed tomatoes,  
marinated vegetables, parmesan, olives  
aged balsamic vinegar, olive oil and selection of freshly baked rustic breads

5.50 or 11.00 to share

### Selection of Cured Meats

milano salami, parma ham, beef bresaola and mortadella  
served with fresh fig, homemade onion and thyme marmalade  
served with freshly baked rustic breads

5.75 or 11.50 to share

## Starters:

### **Carpaccio of Beef Tenderloin**

thinly sliced raw beef tenderloin, fresh mushrooms, rucola and truffle oil

5.50

### **Fresh Crab Arincini**

white crab risotto balls flavored with saffron and shallow fried

4.00

### **Caprese Salad (v)**

starter of plum tomatoes, buffalo milk mozzarella,  
black taggiasca olives and fresh basil dressing

4.50

### **Aubergine and Taleggio Tortini (v)**

baked layers of aubergine, tomato and portobello mushroom,  
taleggio cheese on a bell pepper caponata

4.50

### **Traditional Tomato and Basil Brushetta (v)**

marinated tomatoes, shallots and basil on a crisp grilled rustic bread  
topped with olive oil

4.00

## Soup

### **Chefs Soup of the Day (v)**

served with crusty bread

4.00

### **Stresa's Minestrone Soup**

traditional Italian minestrone with pancetta lardons

4.50

**(Please note that all our salads are also available as a starter)**

## Salads:

available as a starter or main course

### **Italian Style Mixed Salad (v)**

wild rocket, toasted pine nuts, parmesan shaving  
and balsamic reduction

3.50/5.00

### **Spring Green Salad (v)**

baby rocket, lambs lettuce and red chard, vine ripened tomatoes,  
balsamic vinaigrette and marinated mushrooms

3.50/5.00

### **Char Grilled Chicken Salad**

grilled chicken breast, mixed green leaves, granda padano shavings  
and forccacia crostini

4.50/7.00

### **King Prawn Salad**

fired king prawns, green asparagus tips, sun blushed tomatoes,  
vinaigrette dressing

5.50/8.00

### **Caesar Salad**

Plain or with grilled chicken or prawns

4.00/6.50

Add 2.00 for chicken

Add 2.00 for prawns

## Pizza and Calzone:

all our pizzas are hand made with Stresa's own recipe

### **Traditional Margherita (v)**

tomatoes, basil and mozzarella

7.00

### **Quattro Formaggi (v)**

a combination of mozzarella, taleggio, gorgonzola and parmesan cheese

9.50

### **Contadina (v)**

with creamy tomato sauce, mozzarella, sautéed mushrooms,  
fresh spinach and parmesan

8.00

### **Boscaiola (v)**

exotic mushrooms and rich goats cheese with cherry tomatoes

8.00

### **Pepperoni**

sliced pepperoni with tomato sauce and mozzarella

8.50

### **Hawaiian**

parma ham, fresh pineapple chunks  
tomato sauce and mozzarella

8.50

### **Frutti di Mare**

combination of fresh shrimps, mussels, calamari and crab meat  
on tomato and mozzarella

9.00

# Pizza and Calzone Continued:

all our pizzas are hand made with Stresa's own recipe

## **Quattro Stagioni**

parma ham, mushrooms, black olives and artichoke

9.00

## **Spicy Meat**

italian sausage, prosciutto, pepperoni, salami, chillie's and red onions

9.50

## **Sirena**

topped with a light cream of mascarpone cheese, mozzarella  
smoked salmon, capers and fresh parsley

9.00

## **Tuna and Sweetcorn**

fresh tuna flakes and sweetcorn

8.00

## **Calzone Greco**

folded pizza with black olives, spinach, roasted peppers and feta cheese

9.50

## **Seafood Calzone**

folded pizza with smoked salmon, prawns and white crab

9.50

## Pasta and Risotto:

### **Forrest Mushroom Risotto (v)**

traditional risotto of forest mushrooms and fragrant herbs  
8.50

### **Frutti di Mare Risotto**

signature seafood risotto finished with mascarpone  
8.50

### **Roasted Pumpkin Cannelloni (v)**

fresh pumpkin cannelloni finished with parmesan shavings  
8.50

### **Smoked Duck Pappardelle**

pappardelle pasta tossed with fresh herbs,  
exotic mushrooms, smoked duck and white truffle oil  
8.50

### **King Prawns and Rocket Fettuccine Verde**

grilled king prawns, fresh wild rocket tossed in a rich tomato ragu  
8.50

### **Smoked Chicken Farfalle**

farfalle pasta with smoked chicken  
breast tossed in a light creamy  
tomato sauce  
8.50

### **Lasagna al Forno**

stresa's own traditional oven baked meat lasagna  
8.50

## From the Grill:

grills are garnished with hand cut chips, roasted tomato,  
field mushrooms and watercress salad

### **8oz Beef Tenderloin Rossini**

19.00

### **8oz Ribeye Steak**

15.50

### **8oz Sirloin**

16.50

### **Whole Roasted Baby Chicken**

with a pork and sage stuffing

14.00

## Main Course

### **Veal Milanese**

breaded escalope of veal, tomato compote, grilled lemon rosemary roasted potatoes

13.50

### **Rack of Lamb Chops Scottadito**

grilled lamb cutlets with potato gnocchi, roast artichoke and grain mustard

15.00

### **Pan Fried Sea Bass**

grilled fillet of line caught sea bass, Mediterranean vegetables and red pepper coulis

17.50

### **Chicken Breast Rossini**

chicken breast wrapped in parma ham, rosemary sauce fondant potato

13.50

## Sides and Sauces:

All 3.00

Rosemary Roasted Potatoes

Hand Cut Chips

Boiled New Potatoes with Sage Butter

Market Fresh Vegetables

Beer Battered Onion Rings

Wilted Spinach

Peppercorn Sauce

Mushroom and Tarragon Sauce

White Wine Sauce

Lemon and Chive Sauce

Garlic Bread

2.50

With cheese or tomato

3.00

## Desserts:

all at 4.50

### **Traditional Italian Tiramisu**

stresa's signature Italian tiramisu

### **Dark Chocolate Fudge Cake**

almond biscotti and vanilla ice cream

### **Vanilla and Raspberry Panna Cota**

raspberry sorbet

### **Profiteroles**

homemade amaretto cream, warm chocolate sauce

### **Gelato**

selection of ice creams and sorbets

### **Fresh Fruit Salad**

selection of seasonal fresh fruits

### **Formaggi**

6.50

chefs selection of Italian cheeses, house chutney, figs and water biscuits

## **Coffees**

**Espresso - 2.00**

**Double Espresso - 3.50**

**Americano - 2.20**

Shot of espresso with hot water

**Cappuccino - 2.50**

Shot of Espresso with steamed and frothed milk

**Large Cappuccino - 3.75**

Shot of Espresso with steamed and frothed milk

**Latte - 2.50**

Shot of Espresso with steamed milk

**Mocha - 2.30**

Shot of Espresso with chocolate and steamed milk

**Hot chocolate - 2.50**

## **Teas**

English breakfast

Earl Grey

Mint

Fruity Camomile

Greenleaf

Sweet Berries

## **Liqueur Coffees (5.00)**

### **Hazelnut Coffee**

with Frangelico liqueur, topped with cream

### **Vanilla Coffee**

with Galliano liqueur, topped with cream

### **Amaretto Coffee**

with Amaretto liqueur, topped with cream

### **Orange Coffee**

with Cointreau, topped with cream

### **Calypso Coffee**

with Tia Maria, topped with cream

### **Baileys Coffee**

with Baileys, topped with cream

### **Highland Coffee**

with Drambuie, topped with cream

### **Irish Coffee**

with Jameson whiskey, topped with cream

### **French Coffee**

with Martell cognac, topped with cream

## **Liqueurs**

Limoncello

Grappa

Sambuca

Amaretto

Fernet Branca

Jagermeister

<b>WHITE WINES</b>		<b>Country</b>	<b>Btl</b>	<b>Carafe</b>	<b>250ml</b>	<b>175ml</b>
<b>9 Pinot Grigio Delle Venezie, San Floriano</b> Fresh dry apple and pear	<b>Italy</b>	<b>16.05</b>	<b>10.60</b>	<b>5.35</b>	<b>3.85</b>	
<b>10 Orvieto Classico Amabile, Bigi</b> Refreshing just off dry ripe peach and apricot fruits with almond hints	<b>Italy</b>	<b>17.15</b>	<b>11.20</b>	<b>5.65</b>	<b>3.95</b>	
<b>11 Catarratto-Chardonnay Sicilia D'istinto, Calatrasi</b> Sicilian magic with nectarine, apricot and a touch of vanilla	<b>Italy</b>	<b>14.65</b>	<b>9.65</b>	<b>4.80</b>	<b>3.40</b>	
<b>12 Corte Vigna Sauvignon Blanc</b> Crisp, dry and zesty	<b>Italy</b>	<b>15.75</b>	<b>11.10</b>	<b>5.60</b>	<b>4.20</b>	
<b>13 Gavi di Gavi La Toledana, Domini Villa Lanata</b> Similar in style to Sauvignon Blanc; fresh vibrant gooseberry notes	<b>Italy</b>	<b>26.15</b>	<b>19.15</b>	<b>9.60</b>		
<b>14 Trebbiano d'Abruzzo Vigne Nuove, Valle Reale</b> Lemons, ice and white spring flowers	<b>Italy</b>	<b>19.75</b>	<b>13.10</b>	<b>6.70</b>		
<b>15 Chalis, Paul Deloux</b> Quintessentially steely, flinty Chablis with a fine mineral finish	<b>France</b>	<b>22.65</b>	<b>16.00</b>	<b>9.50</b>		
<b>16 Chardonnay Langhe, Domini Villa Lanata</b> Clean delicate unoaked Chardonnay from the cool north west of Italy	<b>Italy</b>	<b>19.45</b>	<b>13.10</b>	<b>6.60</b>		
<b>17 Vidal Sauvignon Blanc, Marlborough</b> Classic, crisp herbaceous passionfruit and melon	<b>New Zealand</b>	<b>21.95</b>	<b>14.70</b>	<b>7.40</b>		
<b>18 Penfolds Private Release Chardonnay</b> Lifted aromas of rock melon meld with notes of freshly peeled yellow peach	<b>Australia</b>	<b>18.75</b>	<b>12.40</b>	<b>6.20</b>		
<b>ROSE WINES</b>		<b>Country</b>	<b>Btl</b>	<b>Carafe</b>	<b>250ml</b>	<b>175ml</b>
<b>6 Sangiovese Rosato Sicilia D'istinto, Calatrasi</b> Summer pudding in a glass blackcurrants and soft red fruit	<b>Italy</b>	<b>14.60</b>	<b>9.65</b>	<b>4.80</b>	<b>3.75</b>	
<b>7 Cerasuolo Montepulciano d'Abruzzo</b> Iced wild cherry fruit	<b>Italy</b>	<b>20.95</b>				
<b>8 Pinot Grigio Rose Belvino</b> Fresh summer fruits	<b>Italy</b>	<b>15.95</b>	<b>10.60</b>	<b>5.35</b>		

<b>RED WINES</b>	<b>Country</b>	<b>Btl</b>	<b>Carafe</b>	<b>250ml</b>	<b>175ml</b>
<b>18 Merlot del Lazio Togale, Fontana Candida</b> Soft juicy cherries, ripe plums and mocha.	<b>Italy</b>	<b>17.05</b>	<b>11.25</b>	<b>5.64</b>	<b>3.95</b>
<b>19 Sangiovese-Merlot Sicilia D'istinto, Calatrasi</b> Fruity, soft and very drinkable-think fruity turbo charged Chianti	<b>Italy</b>	<b>14.75</b>	<b>9.70</b>	<b>4.85</b>	<b>3.75</b>
<b>20 Salice Salentino, Puglia</b> Juicy brambly fruit, slightly smoky	<b>Italy</b>	<b>15.20</b>	<b>10.05</b>	<b>5.05</b>	<b>3.65</b>
<b>21 Chianti Classico Santedame, Ruffino</b> Black Cherry, chocolate and cream with soft ripe tannins	<b>Italy</b>	<b>32.95</b>	<b>21.90</b>	<b>10.95</b>	
<b>22 Refosco Grave del Friuli Sant' Helena, Vigneti Fantinel</b> Deep coloured and full bodied, ideally suited to rich dishes	<b>Italy</b>	<b>27.75</b>	<b>19.10</b>	<b>9.60</b>	
<b>23 Barolo Lo Zoccolaio, Domini Villa Lanata</b> Big brooding full bodied style with mature red and black fruit flavors	<b>Italy</b>	<b>37.75</b>			
<b>24 Montepulciano d'Abruzzo Vigne Nuove, Valle Reale</b> Rich, warm blueberry and plum, liquorice hints	<b>Italy</b>	<b>20.55</b>	<b>13.60</b>	<b>6.80</b>	
<b>25 Penfolds Private Release Shiraz-Cabernet</b> Blackberries, cherries and vanilla cream	<b>Australia</b>	<b>16.50</b>	<b>10.90</b>	<b>5.50</b>	
<b>26 Raimat Tempranillo Costers del Segre</b> Barrel aged Tempranillo with a soft, silky texture on the palate	<b>Spain</b>	<b>20.75</b>	<b>14.70</b>	<b>7.40</b>	

**DESSERT WINE****50ml****27 Recioto di Soave Classico, Bolla**Tropical fruit drenched in acacia honey  
balanced with vibrant fresh citrus**Italy****30.15****3.00****SPARKLING WINES FROM FANTINEL****200ML****1 Prosecco Extra Dry, Fantinel**

Fruit driven soft and rounded

**Italy****19.65****2 Pinot Noir Rose Sparkling, Vigneti Fantinel**

Strawberries and cream with bubbles

**Italy****19.65****3 Anna de Codorniu Cava 20cl**

Elegant lovely fruit and a dry finish

**France****6.25****CHAMPAGNES****4 Perrier-Jouet Grand Brut**

Stylish, balanced and full of finesse

**France****37.65****5 Perrier-Jouet Blason Rose**

Wild strawberries and rose petals

**France****55.15**