



Topogigio
Mill Court,
Mill Lane,
Wimborne,
Dorset, BH21 1JQ

Tel: 01202 841884

MENU & WINE LIST

ANIPASTI / STARTERS

BRUSCHETTA 4.90

Toasted garlic bread topped with diced tomato, olive oil, garlic and fresh basil

GARLIC BREAD 3.10

with Mozzarella cheese

GARLIC BREAD 2.70

BREAD & BUTTER (Home made bread) 1.20

MINISTRONE 5.50

Vegetable soup (home made)

PATE 5.50

Smooth pork liver pate, served with toast

ANTIPASTO 7.90

Selection of Italian cold meats

MELON (Honey Dew) 4.50

PROSCIUTTO E MELONE 7.50

Melon and parma ham

FUNGHI ALL'AGLIO 7.30

Deep fried mushrooms coated in breadcrumbs and garlic served with tartar sauce

AVOCADO VINAIGRETTE 5.10

AVOCADO TRICOLORE 7.50
Sliced avocado with mozzarella & tomatoes in vinaigrette sauce

PRAWN COCKTAIL 5.50

AVOCADO PRAWNS 6.30

KING PRAWNS IN GARLIC BUTTER 7.90
Served with garlic bread

WHITEBAIT 6.50

CALAMARI FRITTI 7.10
Fried squid

PASTA

SPAGHETTI MATRICIANA 9.10

Tomato sauce, bacon, onions and white wine sauce

SPAGHETTI BOLOGNESE 8.50

Traditional meat sauce

SPAGHETTI NAPOLTANA 8.10

Tomato sauce

SPAGHETTI CARBONARA 9.10

Bacon, egg yolk, black pepper, cream & parsley

SPAGHETTI ALLE VONGOLE 9.10

Tomato sauce, baby clams & garlic

LINGUINE CON POLPETTE 10.50

Home made meat balls with linguini pasta, tomato sauce & garlic

FUSILLI AL BASILICO 8.90

Fusilli pasta with diced tomato, courgette, onion with a hint of tomato sauce & basil

PENNE FRUTTI DI MARE 11.90

Tomato sauce with garlic, calamari, baby clams, mussels, king prawns, finished in white wine

PENNE BOLOGNESE OR NAPOLETANA 8.50

TAGLIATELLE BOLOGNESE OR NAPOLETANA 8.50

LASAGNA AL FORNO 9.10
with meat (traditional)

CANNELLONI AL FORNO 8.50
filled with Ricotta cheese & spinach finished in tomato & white sauce

PENNE ALLA TOPOGIGIO 9.50
Tomato sauce with cream, onions, ham and mushrooms

TORTELLINI BOLOGNESE OR NAPOLETANA 9.10

COZZE		TORTELLINI ALLA PANNA & POMODORO	9.50
Fresh mussels in tomato OR cream sauce, garlic & white wine, served with bread	8.50	Tomato & cream sauce with ham and mushrooms	
ESCARGOTS		PENNE ARRABIATA	8.90
1/2 dozen served with garlic bread	5.30	Hot spicy tomato sauce with black olives & chilli, finished with white wine also with chicken	10.50
1 dozen served with garlic bread	10.60		
MOZZARELLA IN CARROZZA	6.50	GNOCCHI SALSA ROSA	8.30
Deep fried mozzarella served on a bed of tomato sauce		Potato pasta cooked in tomato & cream sauce, finished in white wine	
CARPACCIO DI MANZO	8.00	GNOCCHI ALLA TOPOGIGIO	8.50
Seared fillet with wild rocket, parmesan cheese shavings, olive oil and balsamic vinegar dressing		Potato pasta with meat sauce	
		TAGLIATELLE AL SALMONE & VODKA	9.90
SIDE ORDERS AND SALADS		Tomato and cream sauce, salmon and vodka	
TOMATO & MOZZARELLA SALAD	5.90	TAGLIATELLE VEGETARIANA	9.90
TOMATO & ONION SALAD	4.20	Tagliatelle in cream sauce with mushrooms, courgettes and onions	
MIXED SIDE SALAD	3.30	Pasta also available as a starter	7.90
PARMA HAM SALAD	8.50	Gluten free pasta also available	9.10
DOLCELLATTE & MOZZARELLA SALAD	8.50		
GRILLED CHICKEN SALAD	8.90		
FRENCH FRIES	3.30		
		RISOTTO	
		RISOTTO MARINARA	11.90
		Arborio rice with tomato sauce, garlic, calamari, king prawns and fresh mussels	
		RISOTTO AL FUNGHI	11.90
		Arborio rice with porcini mushrooms	
PIZZA		CARNE / MEATS including vegetables and potatoes	
MARGHERITA	7.50	FILLET STEAK	18.90
Tomato, mozzarella, oregano		Charcoal 8oz	
NAPOLETANA	7.90	FILLET STEAK POIVRE	19.90
Anchovies, tomato, mozzarella, oregano		Pepper steak 8oz	
BOSCAIOLA	7.90	FILLET STEAK DIANA	19.90
Mushrooms, tomato, mozzarella, oregano		8oz (Butterfly) Fillet with red wine sauce, french mustard, mushrooms	
BOLOGNA	8.10	FILLET DOLCELATTE	19.90
Ham, mushrooms, tomato, mozzarella, oregano		8oz. Cream sauce, mushrooms & dolcelatte cheese	
ROMOLO	7.90	TORNEDO ROSSINI	19.90
Garlic, tomato, mozzarella, oregano		8OZ Fillet steak on a bed of toast with demi-glaze sauce, pate, mushrooms	

CATACOMBE	7.90	and red wine	
Tomato, mozzarella, ham, oregano			
CAPRICCIOSA	8.90	SIRLOIN STEAK	14.70
Ham, olives, artichokes, tomato, mozzarella, oregano		Charcoal 8oz	
PALERMO	7.90	SIRLOIN CACCIATORE	16.40
Ham, pineapple, tomato, mozzarella, oregano		8oz Steak cooked in tomato sauce with onions, celery, carrots, mushrooms, bayleaves, rosemary, olives in white wine sauce and red wine	
PESCATORE	8.90	VITELLO MILANESE	17.40
Tuna, prawns, anchovies, tomato, mozzarella, oregano		Veal coated in breadcrumbs, shallow fried in butter	
CASANOVA	7.90	VITELLO ALLA CREMA	17.40
Spicy sausage, tomato, mozzarella, oregano		Escalope of veal in white wine, cream and mushrooms	
CAMPAGNOLA	8.50	SALTINBOCCA ALLA TOPOGIGIO	18.00
Eggs, mushrooms, onions, tomato, mozzarella, oregano		Escalope of veal fried in butter, parma ham, mozzarella, sliced tomato, oregano in white wine	
SICILIANA	8.50	POLLO CACCIATORE	15.00
Peppers, garlic, olives, tomato, mozzarella, oregano		Chicken breast cooked in tomato sauce with onions, celery, carrots, mushrooms, bayleaves, rosemary, olives in white wine	
QUATTRO STAGIONI	9.20	POLLO ALLA CREMA	15.00
Peppers, mushrooms, capers, artichokes, olives, onions, tomato, mozzarella, oregano		Chicken breast cooked in white wine, cream and mushrooms	
TOPOGIGIO	9.20	POLLO ALLA TOPOGIGIO	15.00
Ham, mushrooms, peppers, salami, onions, anchovies, tomato, mozzarella, oregano		Chicken breast coated in breadcrumbs, shallow fried in butter	
CALZONE TOPOGIGIO	9.20	POLLO DIAVOLO	15.00
Folded pizza to your requirements		Chicken breast in hot spicy tomato sauce with olives	
DIAVOLO	8.50	POLLO ALLA GRIGLIA	13.40
Spicy sausages, olives, chilli, tomato, mozzarella, oregano		Grilled chicken breast	
PIZZA SPINACI	8.50		
Spinach, olives, garlic, tomato, mozzarella, oregano		SWEETS	
ELIZABETHAN	9.50	CHOCOLATE MOUSSE Homemade	4.50
Ham, mushrooms, peppers, salami, onions, pineapple, tomato, spicy sausage, a dusting of mozzarella, oregano and a thin well cooked base		CREAM CARAMEL Homemade	4.90
ANY OF THE ABOVE EXTRA ITEMS	0.60	CHEESE CAKE Vanilla	4.90
PIZZA & PASTA COMBO	9.50	ZABAGLIONE Homemade	5.90
Choose any pizza and any pasta, served together		FRESH FRUIT SALAD with cream or ice cream	4.10
PESCE / FISH		BANANA SPLIT	5.00
All dishes include vegetables and potatoes		PROFITEROLES	5.50
DOVER SOLE	29.00	COCONUT SURPRISE	5.50
(16oz) grilled			
SOLE MEUNIERE	29.00		

Finished in lemon sauce & white wine		ASSORTED ICE CREAM	
SEAFOOD PLATTER	24.00	Chocolate, vanilla and strawberry	3.30
CALAMARI FRITTI	17.50	GELATO DI TARTUFO	5.50
Fried squid		Truffle ice cream	
SALMONE AL CARTOCCIO	18.50	GELATO MELA MENTA	5.50
Salmon fillet on a bed of spinach, drizzled with olive oil, salt and pepper, baked al forno		Chocolate covered mint ice cream	
KING PRAWNS BROCHETTE	19.50	CASSATA SICILIANA	5.50
Saute in garlic butter, breadcrumbs, white wine		Ice cream cake	
SCAMPI "PROVENCALE"	17.90	ORANGE OR LEMON SORBET	5.10
Shallow fried scampi in tomato sauce, capers and white wine, served with rice		TIRAMISU Homemade	5.10
FRIED SCAMPI	13.90	Sponge cake with mascarpone cheese & amaretto liqueur, coffee & whipped cream	
Served with rice		SPECIAL ITALIAN ICE CREAMS	5.10
		Selections of ice creams with black cherries, melba sauce topped with cream	
		CHEESE	5.10
		Dolcelatte or cheddar - served with biscuits and grapes	
		PANNA COTTA	5.10

WINE LIST

White Wines

	125ml Glass	175ml Glass	Half Bottle	Bottle
House White easy drink, medium dry white wine	3.00	3.50	7.10	12.90
Frascati Superiore D.O.C. dry and light in colour and flavour with a lingering taste of bitter almonds				16.90
Orvieto Classico Amabile D.O.C. delicately flavoured, round and soft, with just a hint of sweetness on the palate				16.90
Pinot Grigio pale straw yellow, intense bouquet with pleasant complex reminiscent of ripe fruit, smooth and rich flavour, well structured, harmonious and velvety				17.90
Soave Classico D.O.C. flowery and delicate bouquet, dry flavour, medium well bodied, harmonious				16.50
Verrdicchio dei Castelli di Jesi D.O.C. Colonmara pale straw with green tinges, fine scent and taut dryness with good fruit-acid balance				17.50
Vernaccia de San Gimignano D.O.C. a fresh, modern style of Vernaccia with a soft, dry finish				17.10
Gavi di Gavi DOCG an elegant and refreshing wine, made with 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				29.00

Sauvignon D.O.C. dry white wine, straw yellow in colour with greenish highlights. Elegant structure, full nose. Taste delicate, smooth, enduring				22.00
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Rose Wines

Italian Rose medium dry, lightly fruity, delicate flavour	3.00	3.50		16.90
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Sparkling Wines

Asti Spumante D.O.C. noted for its seductive moscato aroma, refreshing sweetness and moderate alcohol				18.00
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House Champagne Lanson Brut				46.00
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House Champagne Lanson Rose				49.00
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Prosecco Brut				26.00
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Red Wines

House Red easy drink, medium dry red wine	3.00	3.50	7.10	13.90
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Cabernet Sauvignon D.O.C. ruby red colour, strong, characteristic wine nose. Flavour dry, typically grassy, moderately tannic				26.00
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Montepulciano D'Abruzzo D.O.C. deep ruby red, intense and vinous flavour, slightly tannic, short cask ageing has given this wine perfect roundness and velvety consistency				19.50
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Chianti characteristic ruby colour with a fruity bouquet the flavour is dry, fresh and harmonious				17.90
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Valpolicelli Classico D.O.C. ruby red, agreeable, delicate bouquet, reminiscent of bitter almonds and cherries. Fresh, dry, velvety and pleasantly bitter				19.50
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Bardolino Classico D.O.C. light ruby red, delicate bouquet, intensively fruity, dry, savoury, harmonious				17.50
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Ripasso Valpolicella Superiore D.O.C. 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, Aftertaste persistent and delectably clean				33.00
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Barbera d'Asti D.O.C. made of 100% Barbera grapes, this is ruby red with pale purple reflections. The bouquet intense, with scents of cherries and emerging spicy hints				21.00
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Primitivo Salanto LGT 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				18.00
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Nero d'Avola Sicilia LGT 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 balanced, Inviting				18.50
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bouquet is fruity and lingering

SOFT DRINKS

COKE, LEMONADE, DIET COKE	1.90
APPLE JUICE sparkling	1.90
JUICES tomato, grapefruit, pineapple or orange	1.90
MINERAL WATER 1/2 litre bottle	2.70
TONIC WATER, BITTER LEMON	1.75
J20 ORANGE or APPLE & MANGO	2.30
LIME & SODA	1.70

OTHER DRINKS (Please ask for Menu)

COFFEE & LIQUEUR COFFEE

COFFEE OR EXPRESSO	2.10
CAPPUCCINO	2.20
CAFFE LATTE	2.50
LIQUEUR COFFEE	4.50
DECAFFEINATED COFFEE	2.10
TEA	2.20
PEPPERMINT TEA	2.50

Menu from www.topogigiowimborne.co.uk – last updated 01st February 2013