



**The Station House is a little piece  
of Italy set in the heart of Garforth.**

**Opened by Husband & Wife Luigi & Joanne  
Baranelli on 1<sup>st</sup> August 2016,  
The Station House serves traditional  
Southern Italian cuisine,  
specific to the Puglian region.**

**The Baranelli family hails from  
a small village in Puglia called  
Castelnuovo Della Daunia. Nestled in  
vast swathes of green hills & olive  
trees, the area is known as  
“La Perla Del Subapennino Dauno”  
(The Pearl Of The South).**

**We cook family recipes with genuine  
Mediterranean warmth & hospitality.  
We love our food – we know you will too.**

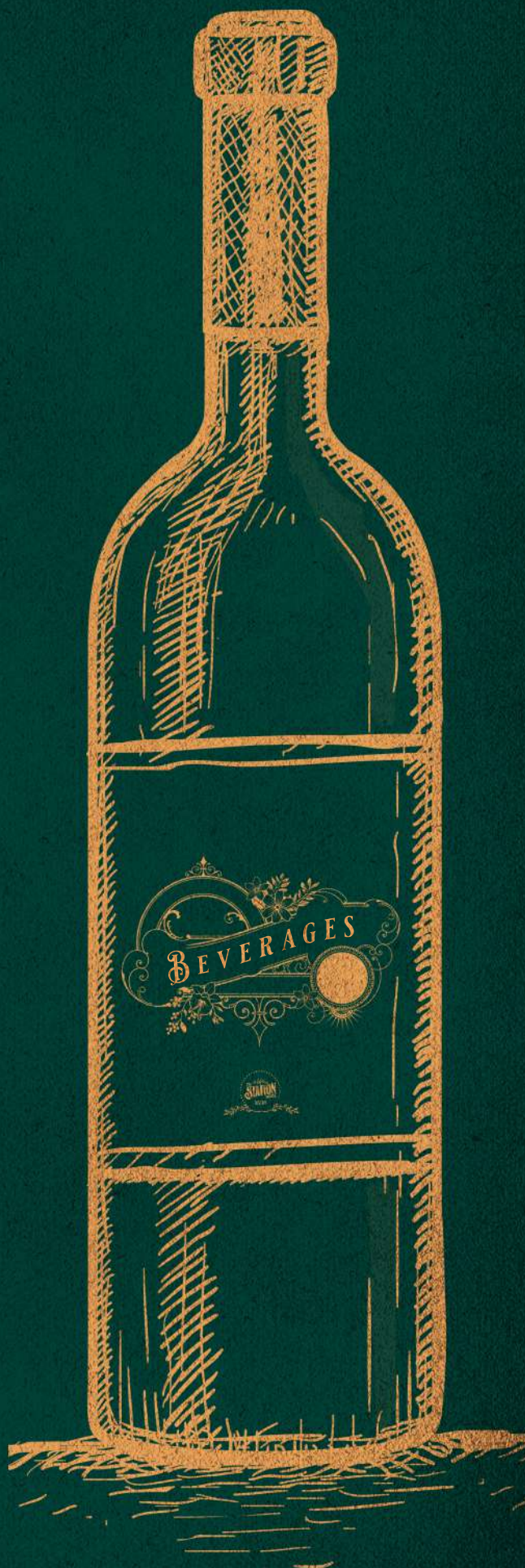
## OPENING TIMES

**Tuesday - Saturday**

**12pm-7:45pm (Last booking)**



[THESTATIONHOUSEGARFORTH.CO.UK](http://THESTATIONHOUSEGARFORTH.CO.UK)





## WHITE WINE

### Verdicchio Dei Castelli Jesi Classico D.O.P

Pale straw in colour with green tinges, fine & intense bouquet with hints of fresh fruits & flowers. Dry, soft, well balanced with a persistent & pleasant aftertaste of bitter almond

**Pair with: Fish, Shellfish, Seafood & Vegetable pastas**

**175ml: 8.45    250ml: 9.85    Bottle: 24.95**

### Pinot Grigio D.O.C. Venezia

Straw yellow in colour with a coppery tint. Floral & fruity notes: elderberries & broom, followed by pear Williams & pineapple, at times accompanied by more mature aromas when the wine is aged in oak casks or barrels

**Pair with: Salads, Chicken & Seafood Pasta**

**175ml: 7.95    250ml: 9.45    Bottle: 23.95**

## ROSÉ WINE

### Pinot Grigio Rosé D.O.C. Venezia

The faint, pinkish hue tends towards light copper.

Fresh, delicate aromas that open up in the glass & an excellent balance between mallow fruit & fresh acidity on the palate

**Pair with: Fish or Spicy & cured meats**

**175ml: 7.95    250ml: 9.45    Bottle: 23.95**

## RED WINE

### Primitivo Di Manduria - Le Vigne Di Sammarco

Deep & dark ruby colour. Notes of blackberries & wild berry jam, violet in the background, chocolate & pepper follow each other on the nose. Warm & soft on the palate, it closes the taste with power & persistence

**Pair with: Red meats (Steak, Porchetta) Spicy dishes & Pizza**

**Bottle: 35.95**

### Salice Salentino - Le Vigne Di Sammarco

A ruby red colour enhanced with purple reflections & an opulent bouquet with scents reminiscent of ripe cherry & plum. Pleasant notes of cocoa & vanilla. Well-structured & soft thanks to the sweet tannins

**Pair with: Red Meats & Pastas with sauces**

**175ml: 8.75    250ml: 10.45    Bottle: 26.95**

### Negroamaro I.G.P

Intense ruby red colour with aromas of black cherry & plum on the nose. It has a touch of floral & herbaceous notes. Dry & medium-bodied but with sweetness

**Pair with: Pastas, Meat & Pork**

**175ml: 7.95    250ml: 9.45    Bottle: 24.95**

## SPARKLING WINES

### Tosti Pink Moscato Dolce

Raspberries & rose petal notes create a sweet, fragrant & refreshing sparkling rosé. Perfect for apéritifs or to enjoy with your meal

**Glass (175ml): 8.45    Bottle: 25.45**

### Prosecco

Pale straw-yellow in colour, this typical sparkling wine from the Veneto is fresh & delicately aromatic. Can be enjoyed with your meal but it is also excellent with fruit desserts

**Bottle (20cl): 9.95    Bottle (75cl): 27.45**

## COCKTAILS

### Aperol Spritz - 7.95

An Italian classic - Aperol, Prosecco, Soda  
Garnished with Fresh Orange

### Espresso Martini - 8.45

Espresso, Vodka, Coffee Liqueur, Agave Syrup,  
shaken & garnished with Coffee Beans

### Limoncello Spritz - 7.95

Limoncello, Prosecco, Soda  
Garnished with Fresh Lemon

## BOTTLED BEERS AND CIDER

<b>Birra Moretti - 330ml</b>	<b>4.50</b>
<b>Birra Moretti - 660ml</b>	<b>7.25</b>
<b>Peroni Nastro Azzurro - 330ml</b>	<b>4.50</b>
<b>Peroni Nastro Azzurro - 620ml</b>	<b>7.25</b>
<b>Angioletti Cider (Dry) - 500ml</b>	<b>6.45</b>
<b>Mastri Birrai Umbri Blonde Ale - 300ml</b>	<b>5.75</b>

## SPIRITS

	25ml	50ml
<b>Rum (dark/white/spiced)</b>	4.25	7.25
<b>Malibu</b>	4.25	7.25
<b>Vodka</b>	4.25	7.25
<b>Sambuca/Gin</b>	4.25	7.25
<b>Amaretto Di Saronno</b>	4.25	7.25
<b>Vecchia Romagna Brandy</b>	4.25	7.25
<b>Vermouth</b>	4.25	7.25
<b>Pimm's</b>	4.25	7.25
<b>Jamesons Irish Whiskey</b>	4.25	7.25
<b>Jack Daniels Bourbon</b>	4.25	7.25
<b>Baileys</b>	4.25	7.25
<b>Frangelico</b>	4.25	7.25
<b>Tia Maria</b>	4.25	7.25
<b>Limoncello</b>	4.25	7.25
<b>Grappa 18 Lune</b>	4.25	7.25
<b>Grappa 12 Secca</b>	4.25	7.25
<b>Grappa Riserva Invecchiata</b>	4.75	9.25
<b>Traditional Italian Digestifs</b>	4.25	7.25
<b>Vin Santo Dessert Wine</b>	4.25	7.25

## ALCOHOL FREE

<b>Moretti Zero Alcohol Free - 330ml</b>	<b>3.95</b>
<b>Rekorderlig Alcohol Free Fruit Ciders</b>	<b>4.95</b>
<b>Alcohol Free Prosecco</b>	<b>12.95 (Bottle)</b>
<b>Alcohol Free Gin</b>	<b>3.75 (25ml) / 6.45 (50ml)</b>

## SOFT DRINKS

<b>Galvanina Sparkling Juice - 355ml</b>	<b>3.80</b>
<i>Ginger or Manadrin &amp; Prickly Pear</i>	
<b>Juice Carton - 200ml</b>	<b>1.75</b>
<i>Apple, Orange Or Tropical</i>	
<b>Coca Cola or Diet Coca Cola - 330ml</b>	<b>2.85</b>
<b>Achillea Bio Bottled Juices (200ml)</b>	<b>2.85</b>
<i>Apple, Orange Or Pineapple</i>	
<b>San Pellegrino</b>	<b>2.50</b>
<i>Lemon, Orange &amp; Pomegranate, Lemon &amp; Mint, Blood Orange Or Orange</i>	
<b>Still or Sparkling Water - 500ml</b>	<b>3.45</b>
<b>Soda</b>	<b>1.75</b>
<i>Add Lime Or Blackcurrant Dash For 75p</i>	
<b>Tonic Water</b>	<b>2.15</b>
<b>Lemonade</b>	<b>2.15</b>