

# SPECIAL SET MENU

3 COURSES £24.99

## STARTERS

### MINISTRONE

Traditional Italian vegetable soup served with crusty bread

### INSALATA DI SALMONE E GAMBERETTI

Smoked salmon and prawn salad served with Marie Rose sauce

### BRUSCHETTA POMODORO

Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

### MOZZARELLA MILANESE

Deep fried breaded mozzarella served with pomodoro sauce

### PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic, herbs and mozzarella

### CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

### PATE DELLA CASA

Smooth home-made chicken liver pate and toasted Italian bread

### MARINATED CHICKEN WINGS

6 pieces of chicken wings served with our own special spiced Napolitana sauce and garlic bread

## MAINS

### LASAGNE AL FORNO

The traditional Italian favourite

### TAGLIATELLE CARBONARA <sup>NEW</sup>

Tagliatelle with bacon, garlic, parmesan and cream bound with egg yolk

### TAGLIATELLE SALMONE

Tagliatelle with smoked salmon in a creamy sauce with a hint of tomato and herbs

### GRILLED SEA BASS

Fillet of sea bass with lemon and extra virgin olive oil served with risotto saffron and vegetables.

### CANNELONI FIORENTINA

Pasta tubes filled with ricotta cheese and spinach, oven baked in tomato and cream sauce, finished with grilled cheese

### POLLO DELLA CASA

Chicken breast stuffed with mozzarella garnished with Parma ham in a white wine cream sauce

### TAGLIATELLE CHORIZO

Tagliatelle with spicy Brinolis chorizo, stirred through a rich and creamy carbonara

### PENNE PICCANTE

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

### SPAGHETTI BOLOGNESE

Mince meat cooked in a rich tomato sauce with herbs

### POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers and garlic.

### POLLO AL FUNGHI

Chicken breast served with mushrooms in white wine cream sauce

### VITELLO ALLA FUNGHI

Medallions of veal pan fried and served with mushrooms in a creamy white wine sauce

## SWEETS

### PANNACOTTA

A smooth and creamy traditional Italian sweet flavoured with vanilla, served with preserved strawberries

### STRAWBERRY CHEESECAKE

Layer of biscuit base topped with mascarpone soft cheese and a hint of vanilla, finished with preserved strawberry

### TIRAMISU

A delightful combination of layered "Savoardi" biscuits dipped in rich coffee and Italian liquori, finished with whipped mascarpone and cream