

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 ^{NEW}

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 Brinolisa 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