

2 COURSES SET MENU £25.95

STARTER

MINESTRONE

Traditional Italian vegetable soup

POLPETTE PICCANTINI

Homemade pork & beef meatballs, cooked in a chilli and tomato sauce with fresh basil, served with a slice of garlic bread

MOZZARELLA IN CARROZZA

Golden fried mozzarella sticks, served with spicy tomato sauce

BRUSCHETTA POMODORO

Toasted italian garlic bread topped with fresh tomatoes, mozzarella, fresh basil & olive oil

PATE CASALINGO

Chicken & pork liver pate served with cranberry sauce and garlic bread.

FUNGHI FRITTI

Golden fried breaded mushrooms served with garlic mayonnaise

MELONE DI GAMBERETTI

Fresh melon & prawns with a Marie-Rose sauce with paprika.

GAMBERONI PICCANTINI

King prawns sauteed in white wine, garlic cherry tomato, chilli & oregano .Served with toasted garlic bread.

MAIN COURSE

CANNELLONI

Cannelloni with ricotta cheese spinach & Napoli sauce topped with mozzarella cheese.

PIZZA SALSICCIA

Mozzarella cheese & tomato base topped with italian Sausage and rocket.

POLLO MILANESE

Breaded chicken breast served with penne bolognes.

LASAGNA AL FORNO

Homemade lasagne with beef & pork mince

POLLO DIANE

Pan fried chicken breast, sliced mushrooms and onion in a French mustard and cream sauce. Served with chips

RISOTTO POLLO

Pan fried diced chicken with garlic and parmesan cheese in a tomato sauce with touch of cream

SEABASS PROVINCAL

Pan fried filled of seabass in a white wine garlic, chilli, cherry tomato sauce. Served with veg&potatoes.

PENNE AL FILETTO

Penne pasta with sliced fillet steak, mixed herbs, tomato sauce and touch of cream

