

FATHERS DAY MENU

Minestrone or Zuppa del Giorno

Minestrone Soup or Soup of the day

Calamari

Deep fried and served with sciciliana dip

Antipasto Misto

Parma ham, Salame Napoli, Mortadella, Nduja, Bresola, Spinata Picante, Mozzarella, olives, Artichokes

Melon di stagione con Parma Ham

Melon of the season with Parma Ham

Crepe Spinach and Ricotta

Served with tomato sauce and parmesan

Mains

Pollo alla Amatriciana

breast of chicken in tomato sauce and cream with spicy spinata and onions served with mash potato

Seabass Diavolo

An excellent delicate tasty white fish with extra virgin olive oil, white wine and chilli peppers.

Pork Medallions

Fillet of pork medallions served with gravy thyme sauce and crushed potatoes

Penne Salsiccia

Penne, with Spicy Italian Sausage, Chilli, Tomato Sugo and mascarpone cheese.

Spaghetti Gamberoni

Tomato sugo, king prawns, garlic, chilli and parsley

Pollo Milanese

Escalope of chicken in breadcrumbs with penne pasta, in fresh basil, garlic, chilli, tomato sugo.

Desserts

Gelato con Fragola

Vanilla Ice Cream with fresh strawberries

Tiramisu

Layers of sponge soaked in coffee liqueur and mascarpone cheese, topped with cocoa powder.

TWO COURSE £ 22

THREE COURSE £ 27

Insalata Caprese

Sliced tomatoes and fresh mozzarella, drizzled Extra virgin olive oil, fresh basil and balsamic vinegar

King Prawn Dulce

King prawns simply grilled with extra virgin olive oil, garlic butter. served with rice

Meatballs (Homemade)

Served with sugo and parmesan

Cozze Prosecco

Mussels cooked in a prosecco, garlic, chilli and lemon sauce, served with garlic bread.

Pate Della Casa

Homemade chicken liver and Pancetta served with toast

Pizza Capriccio

Stone baked with tomato, fresh Mozzarella, with two extra toppings of your choice. (Excluding seafood)

Lasagne al Forno

Layers of pasta with bolognese sauce, bechemel sauce & cheese. Oven baked to perfection

Bistecca alla Griglia (£5.95 extra)

Simply grilled sirloin steak, served with peppercorn sauce, mushrooms and french fries.

Risotto Ortolano (V)

Courgettes, asparagus, peas, white wine, parmesan, and cream.

Fillet al Pepe (£9.50 extra)

Medallions of fillet steak, in peppercorn butter red wine, demi glace, cream, flamed with brandy.

Salmone Thermadore

Fillet of salmon grilled in Cream, Mustardy and Brandy

Chocolate Fudge cake

seved hot with vanilla ice cream

Stick toffee pudding

served hot with vanilla ice cream and cream