

CHEF'S CHOICE MENU - £12.95 – (Daily except Saturday)

APPETISERS

Patz' di Campagna Homemade chicken liver and mushroom patz' served with toasted bread.

Arrosto di Cervo Sliced roast venison served on a bed of mixed leaves with sweet balsamic glaze.

Cappelle di Funghi All'Aglio V Baked mushroom cups topped with garlicky butter breadcrumbs and a hint of gorgonzola.

Verdure con Fonduta di Brie V Roasted Mediterranean vegetables on crusty garlic bread topped with brie.

Prosciutto di Parma e Melon Thinly sliced dry cured Parma ham served with sweet melon.

Insalata di Gamberetti e Salmon

Juicy prawns and oak smoked salmon served on a bed of mixed leaves with a tomato and sweet chilli salsa.

Insalata Caprese V

Tomatoes, mozzarella and fresh basil leaves dressed with virgin olive oil and sweet balsamic glaze.

Minestrone alla Genovese V Classic thick Italian vegetable soup served with crusty bread and butter.

MEAT & FISH MAIN COURSES

All main courses served with potatoes and fresh vegetables.

Scaloppine di Vitello al Marsala Tender pan fried veal escallops in a sweet Marsala wine sauce.

Filetto Stroganoff Sliced Scottish beef fillet tails pan fried in a creamy mushroom, onion and paprika sauce. Served with a saffron risotto. (no potatoes or vegetables)

Braciola di agnello alla menta. Tender lamb chops in a white wine, onion and mint sauce.

Petto di pollo con Pesto e Fagiolini Grilled chicken breast, in a creamy pesto sauce with pine nut kernels & green beans

Bistecca alla Pizzaiola

Grilled fine Scottish sirloin in a garlic, origano, capers and tomato sauce.

Sogliola ai Pinoli Poached fillet of lemon sole with a white wine, garlic and parsley sauce topped with pine nut kernels.

Spigola al forno Sea bass fillets oven baked in white wine, herbs and tomatoes.

Gamberi al Provenzale (no potatoes or vegetables) Fresh king prawns in a light white wine, garlic, and tomato cream sauce accompanied by saffron rice.

PASTAS

Spaghetti alla Bolognese.

Lasagna.

Tortelloni al Pomodoro. V Pasta filled with ricotta cheese and spinach in a tomato and basil sauce.

Spaghetti alla Carbonara. Spaghetti in a smoked ham, egg and cream sauce.

Risotto ai funghi Porcini. V Arborio risotto with wild porcini and button mushrooms topped with parmesan shavings.

Penne al bacon e quattro formaggi. Penne in a smoked ham, four cheese and cream sauce.

Penne mare e monti. Penne with courgettes, prawns, cockles, paprika and cream sauce.

Raviolini Gorgonzola & pere. V Stuffed pasta in a delicate butter, gorgonzola and fresh pear sauce.

Spaghetti all' Amatriciana. Spaghetti in a smoked ham, onions, chilli and tomato sauce. Hot!