

Choice
of Desserts

Rob Roy

Honeycomb flavoured ice cream
drowned with Scotch whisky
topped with cream & fudge sauce.

Homemade Tiramisu

This classic Italian speciality is
made with Layers of sponge soaked
in coffee liqueur & Mascarpone
cheese, semi-freddo, topped
with real cocoa powder.

Meringue Delight

Served with ice cream,
fresh fruit & cream..

Chocolate Fudge Cake

Served hot with cream & ice cream.

Ristorante
La Fiorentina

January
Sale
Menu

Spectacular
Value

3 Course Meal

(including a choice of
Tea/Coffee
or A Glass of Wine
or a Soft Drink)

ONLY £12.00

Bookings Neccessary!

(c) Katja Socher

HAPPY NEW YEAR



Choice of Starters

Pappa al Pomodoro .V.

This thick, tasty soup, once the porridge of Tuscany is made with tomatoes, fresh basil, leeks, chilli, whole wheat bread, olive oil and salt and pepper.

Pate di Fegato D'Oca

Homemade pate made with chicken, & duck liver, spicy pork meat with onions, garlic, white wine and fresh herbs, garnished with toast and crispy salad.

Funghi Ripieni

Prosciutto Formaggio £1.50 extra

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in bread-crumbs, deep fried & served with garlic mayonnaise.

Melone con Frutta .V.

or Prosciutto (Parma ham)

Gamberoni Piccanti

Aglio e Olio £1.95 extra

Spicy king prawns cooked with garlic, white wine, cherry tomatoes & herbs. Served with focaccia bread.

Polpettine Mama Napoli

Recipe from Southern Italy... Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs.

Served with a slice of garlic bread.

(Also available as a Main Course served with pasta.)

Zuppa della Fattoria .V.

Farmhouse cream of fresh vegetable soup.

A blend of broccoli, onions, garlic, carrots, celery & fresh herbs topped with croutons.

Minestrone Casalingo .V.

Choice of Main Courses

Beef Royale £1.50 extra

Slices of roasted topside of Aberdeen Angus beef cooked in a sauce made with extra virgin olive oil, onions, mushrooms, white wine, pepper-corn sauce, French mustard & cream..

Salmone Salsa Rosa

Grilled fillet of Scottish Salmon served with a sauce made with tomatoes, cream, basil & prawns.

Pollo alla Campagnola

Boneless chicken marinated with fresh herbs & lemon juice, then breaded & deep-fried.

Served with pasta Napoli.

Pizza Mediterreanean .V.

Topped with mozzarella cheese, tomato, onions, olives, mushrooms & mixed peppers.

Penne Arrabbiatta .V.

Pasta quills tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, tomatoes & basil. Quite spicy!

Linguine Fiorentina £1.95 extra

Pasta tossed in a sauce made with extra virgin olive oil, king prawns, steamed broccoli, garlic, white wine & fresh chillies.

Spaghetti al Capone

Spaghetti tossed in a sauce of garlic, tomato, chilli, spicy Italian meatballs & Italian sausage. VERY HOT!

Home-made

Lasagne al Forno

All dishes served with a daily selection of fresh vegetables and potatoes excluding pasta/pizza dishes