

Ristorante La Fiorentina



Special Lunch & Early Evening Menu

Two Course Lunch Menu

£ 8.50

(Served Monday – Saturday from 12pm till 2.30pm – last order)

Two Course Early Evening Dinner Menu

£ 12.50

(Served Monday – Friday from 5.30pm till 7.00pm – last order)

(Saturday from 5.30pm till 6.30pm -- last order)

Both menus consist of:

**Choice of Starter &
Choice of Main Course OR
Choice of Main Course
& Dessert**

**(Please Note: You may choose a
third course for only £3.95 extra)**

Hors D'Oeuvres -- Starters

Chunky Minestrone Soup .V.

The classic Italian fresh vegetable soup.

Polpettine Mamma 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.)

Haggis Toscano £ 1.50 extra

Haggis on toast topped with poached egg & crispy bacon strips served with salad leaves & balsamic dressing.

Melon e con Frutta .V. o con Prosciutto

Melon with seasonal fresh fruit or Parma ham.

Classic Caprese Salad .V.

With a twist. Made with fresh baby Mozzarella, slices of vine tomatoes, fresh basil leaves & rocket salad drizzled with extra virgin olive oil & house balsamic dressing.

Parmigiana di Melanzane .V.

Tender slices of aubergine layers with baby Mozzarella, fresh basil leaves, San Marzano tomato sauce, topped with parmesan and oven baked to perfection.

Funghi Farciti

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise.

Mussels alla Provinciale £ 1.95 extra

Sautéed in extra virgin olive oil with onions, chillies, garlic, white wine, tomatoes and fresh herbs.

Bruschetta alla Romana .V.

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions.

Zuppa della Fattoria .V.

Farmhouse cream of fresh vegetable soup. A blend of broccoli, onions, peas, garlic, cauliflower, celery, carrots and fresh herbs. Topped with croutons...

Homemade Pate della Casa

Made with chicken & duck liver, spicy pork meat with onions, garlic, fresh herbs & sherry, blended with cream... Garnished with warm toast & crispy salad.

Salsiccia con Fagioli

This classic dish from Tuscany is made with spicy Italian sausage, tomatoes & Borlotti beans in a special sauce with sage, rosemary & garlic then blended with tomato. Served with garlic bread. (Also available as a Main Course served with cream potatoes and Italian focaccia bread!)

Garlic King Prawns £ 1.95 extra

Cooked in extra virgin olive oil, white wine, a little chilli pepper, crushed garlic and fresh herbs. Served with focaccia bread.

Pappa al Pomodoro .V.

This thick tasty soup was once the porridge of Tuscany. Made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat-bread, olive oil, salt & pepper.

.V. denotes Vegetarian Dishes

Secondi Piatti -- Main Courses

Baked Pasta al Forno .V.

Pasta with onions, garlic, broccoli, Mozzarella cheese & brie with a hint of fresh herbs, topped with parmesan cheese & baked in the oven.

Salmone Salsa Rosa

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

Homemade Lasagne al Forno

Layers of pasta filled with Bolognese, Béchamel sauce and Parmesan cheese then baked in the oven,

Pasta Principessa

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Beef Royale

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

Pizza Salsiccia Funghi

Topped with Italian sausage, garlic, mushrooms & mozzarella cheese, tomatoes & fresh herbs.

Bistecca alla Boscaiola £ 6.95 extra

Entrecote steak sautéed in extra virgin olive oil with onions, mushrooms, garlic, tomatoes, red wine, Dijon mustard then finished with a touch of cream.

Linguine Fiorentina £ 1.50 extra

Pasta tossed in a sauce made with king prawns, steamed broccoli, garlic, white wine and fresh chillies.

Penne all' Arrabbiata .V.

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

Scaloppina ai Funghi Selvaggi

Escalope of tenderloin of pork fillet pan fried then cooked in a cream sauce with bacon, a selection of wild mushrooms white wine & fresh herbs.

Risotto al Salmone

Saffron rice cooked in extra virgin olive oil with shallots, white wine, fresh basil, smoked & fresh salmon served in a cream & tomato sauce & topped with a poached egg.

Pollo alla Campagnola

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

Pizza Capricciosa

Topped with tomato, Mozzarella, onions, olives, mushrooms & mixed peppers.

Caesar Salad with Char-grilled Chicken Breast

All our prices are inclusive of VAT but subject to a 10% service charge for parties of six and over.

Choice of Desserts £ 3.95

Torta di Mela

Homemade apple pie served hot with cream and ice cream.

Homemade Tiramisu Classic Italian speciality

Made with layers of sponge soaked in liqueur & Mascarpone cheese and semi-freddo, topped with real cocoa powder.

Fragole Di Bosco

(Strawberry Mess)...

Fresh strawberries mixed with crushed meringue and homemade fresh cream, topped with vanilla ice cream and raspberry sauce.

Chocolate Fudge Cake

Served hot with cream and ice cream.

Profiteroles Bianco & Nero

Choux pastry filled with whipped cream then covered with dark & white melted chocolate.

Fresh Fruit Salad

Selection of Neapolitan Ice Cream



House Wine of the Month
for a special price of £14.95



Caffe

Decaff	£ 1.95	Cappuccino	£ 1.95
Espresso	£ 1.95	Cona Coffee	£ 1.95
Latte	£ 2.25	Tea	£ 1.95
Hot Chocolate	£ 2.50		