

## Special Celebration Menu

Choose any 2 courses and coffee for only £19.50 per person available Monday to Saturday

OR fully inclusive of a Kir Royale OR a bottle of Italian lager, plus a bottle of Premium wine (red, white or rose) to share between 2 people followed by a choice of starters, main course, dessert and coffee served with an Italian liqueur, whisky or brandy to finish for only £49.50 per couple

Available Monday – Friday Lunch and Dinner  
Saturday £57.50 per couple

### Choice of Starters

#### Frittelle di Pesce

(Chef's special recipe).. Fishcakes made with a blend of king prawns, crabmeat and salmon flakes, marinated with lemon juice, spring onions and fresh herbs with a hint of chilli powder, lightly floured, deep fried and served with a sweet chilli dip.

#### Cozze Provinciale

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

#### Antipasto Italiano

Parma ham, Mortadella, salami, and pancetta garnished with char-grilled vegetables in extra virgin olive oil.

#### Parmigiana di Melanzane .V.

(A traditional recipe from the South of Italy) Tender slices of aubergine layers with baby mozzarella, fresh basil leaves, San Marzano tomato sauce, topped with parmesan and oven baked to perfection.

#### Haggis Toscano

Finest Scottish haggis served on toast and topped with poached eggs, crispy bacon strips. Served with rocket salad leaves and balsamic dressing.

#### Paté della Casa

Homemade paté is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs and sherry blended with cream. Served with warm toast and garnished with seasonal salad leaves.

#### Funghi Farciti

Mushrooms stuffed with cheese, ham, onions, herbs, bread-crumbed then deep fried. Served with garlic mayonnaise.

#### Minestrone Soup or Soup of Today

The classic Italian vegetable soup.

#### Gamberoni e Cappesante Pomodoro e Basilico £3.50

A duet of scallops and king prawns cooked in extra virgin olive oil, white wine, a touch of chilli and fresh basil. Served with Mediterranean rice.

### Choice of Main Courses

#### Salmone Con Salsa di Senape

Baked fillet of fresh Scottish salmon served with a sauce of brandy, white wine, onions, Dijon mustard and cream. Garnished with king prawns.

#### Linguine alla Pescatora

Pasta tossed in seafood sauce made with extra virgin olive oil, garlic, a little chilli pepper, prawns, calamari, scallops, mussels and crabmeat with fresh herbs and tomato sauce.

#### Pollo Forestiera

Fillets of chicken breast in bread-crumbs, topped with melted baby mozzarella and fresh St. Marzano tomato sauce garnished with basil dressing.

#### Tortelloni all' Aragosta

Fresh pasta parcels stuffed with a sauce made with extra virgin olive oil, finely chopped onions and garlic, blended with cream and tomato sauce topped with smoked salmon and king prawns.

#### Arrosti di Manzo al Chianti

Braised topside of beef, slowly cooked with rosemary and thyme, Chianti wine and wild mushrooms.

#### Pasta Principessa

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

#### Scaloppina Tagliatelle

Escalope of tenderloin of pork fillet pan fried then cooked in a cream sauce with pancetta, a selection of wild mushrooms white wine and fresh herbs. Served with tagliatelle pasta.

#### Pizza Fiorentina .V.

Topped with tomato, mozzarella, egg, spinach and parmesan shavings.

#### Bistecca al Pepe Verde £4.95

Sirloin steak sautéed in butter with green pepper-corns, red wine, flamed with brandy and blended with cream.

#### Vegetali alla Ortolana .V.

A selection of fresh seasonal steamed vegetables sautéed in extra virgin olive oil with garlic, chilli and San Marzano tomato sauce served with saffron rice.

#### Lasagne al Forno

Layers of pasta filled with bolognese, Béchamel sauce and parmesan cheese then baked in the oven.

### Choice of Desserts

#### Torte 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 and mascarpone cheese and semi-freddo, topped with real cocoa powder.

#### Macedonia di Frutta

Seasonal fresh fruit salad with Maraschino liqueur.

#### Profiteroles Bianco e Nero

Choux pastry with a delicious filling then covered with dark and white melted chocolate.

#### Neapolitan Ice Cream

Selection of strawberry, vanilla and chocolate ice cream.

#### Coffee and Italian Liqueur of your choice

Flamed Sambuca • Amurum • Amaretto • Malt Whisky • Amaro • Frangelico • Brandy

*Pragie*

