

2 Course Chefs Weekend Special Menu

Served from 6pm

Friday £16.95/ Saturday £17.95

Fully inclusive Celebration menu £62.50 per couple

3 course meal with Prosecco or Peroni on arrival , Bottle of house wine & Italian liqueur to finish

(Choice from: Sambuca, Limoncello, Grappa, Amaretto)

STARTERS

CHUNKY MINISTRONE SOUP v

Served with a slice of bread and butter topped with chopped tomatoes, mozzarella

Also available – Soup of the Day

PARMA CAPRESE

Parma ham with fresh baby Mozzarella, slices of vine Tomatoes, basil leaves & rocket salad, drizzled with extra virgin olive oil & balsamic dressing

POLPETTINE DELLA MAMMA

Small spicy beef meatballs cooked in a sauce of Garlic, onion, tomato, chilli & fresh herbs.

Served with garlic bread

PATE DELLO CHEF

Made with chicken & duck liver with onions, garlic, White wine & fresh herbs. Served with toasted bread

FUNGHI REPIENI

Mussels sautéed in extra virgin olive oil with onions, fresh herbs. Dressed in breadcrumbs, deep fried and served with garlic mayonnaise

BRUSCHETTA CAPRESE v

Oven baked Italian bread, rubbed with garlic & and basil.

GAMBERONI PICCANTE

King prawns cooked in extra virgin olive oil, white wine, garlic, fresh herbs & chilli. Served with garlic bread

CALAMARI FRITTI

Salt & pepper squid rings, lightly floured & deep fried to a crispy coating. Served with salad, lemon wedge and mayonnaise sauce.

MOZZARELLA MILANESE v

Mozzarella cheese sticks coated in light breadcrumbs, deep fried & served with a spicy tomato dip

TONNO E FAGIOLI v

Tuna fish marinated with olive oil, lemon juice, fresh parsley, red onion and Italian borlotti beans. Served with salad and a slice of Italian bread.

MAINS

POLLO CACIATORE

Chicken breast slowly oven baked in a tomato sauce with black olives, rosemary, white wine & garlic. Served with baby potatoes and vegetables

SPIGOLA ALLA GRIGLIA (Fillet of Sea Bass)

Pan-seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce, served with baby potatoes and vegetables

VEAL ALLA SALTIMBOCA £1.95 ex

Medallions of veal lightly floured, pan fried in olive oil and flamed with a white wine sauce, a touch of butter and sage, finished with Parma ham on top. Served with baby potatoes and vegetables

BEEF CHIANTI

Slices of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, wild mushrooms and rosemary gravy with baby potatoes and seasonal vegetables

RISSOTO AL PORCINI v

Arborio rice cooked with mixed porcini mushrooms with a touch of cream & parmesan shavings

HOME MADE LASAGNE AL FORNO

SPAGHETTI with BOLOGNESE/ CARBONARA/ PESTO

PENNE PRINEPESSA

Penne pasta tossed in a sauce made with fillet of chicken breast, parma ham, white wine, petit pois, fresh tomatoes, garlic, basil and cream

SPAGHETTI MARINARA £1.95 ex

Spaghetti tossed with a selection of seafood, squid, king prawns and mussels, blended with white wine, chilli, tomatoes, garlic and fresh herbs

PIZZA MARGARITA (PLUS ONE TOPPING)

SIDES

Garlic Bread £2.95
Mixed Salad £2.95

Garlic Bread with Cheese £3.95
Bruschetta £4.95

Mixed Olives £3.95
Fries £2.95