



AWARD WINNING

La Fiorentina

RISTORANTE ITALIANO



2 COURSE
CHEFS

BIG
DEAL
MENU

› 2 COURSE ›

CHEFS BIG DEAL MENU

£12.50PP

STARTERS

ARANCINI DI RISO (V)

Golden fried balls of rice in breadcrumbs, filled with mozzarella, basil & peas.

PATE DELLA CASA

Home-made pate with chicken and duck liver, garlic, fresh herbs and sherry, blended with cream and garnished with toasted bread and salad.

POLPETTINE PICCANTE

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

FUNGHI RIPIENI

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

BRUSCHETTA CAPRESE (V)

Oven baked Italian bread rubbed with garlic and topped with chopped tomatoes, baby mozzarella and basil.

GAMBERONI PICCANTE

(£1.95 SUPPLEMENT)

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs and chilli. Served with a slice of garlic bread.

COZZE A ZUPPA

Mussels sautéed in extra virgin olive oil, onions, fresh herbs and finished in either: (1) Creamy white wine sauce with garlic and lemon juice or (2) blended tomato, garlic, crushed dried chillies and mixed Italian herbs. Served with Italian bread.

CHUNKY MINISTRONE (V)

The classic Italian fresh vegetable soup, served with a slice of Italian bread & butter.

SOUP OF DAY

Served with Italian bread and butter.
Please ask your waiter for details.

HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs, deep fried served with a creamy peppercorn sauce.

FOOD ALLERGIES & INTOLERANCES

Before ordering please speak to our Restaurant Manager about your requirements

MAINS

HOME MADE LASAGNE AL FORNO

Baked to perfection.

VEAL AL LIMONE (£2.95 SUPPLEMENT)

Medallions of veal lightly floured, pan fried in olive oil and flamed with a white, lemon juice, a touch of butter & sprinkled with fresh parsley, served with fresh lemon slices, baby potatoes and vegetables.

SPAGHETTI WITH BOLOGNESE/ CARBONARA/ PESTO

Choose spaghetti with your choice of sauce.

POLLO CACCIATORE

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

SPIGOLA ALL 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 new potatoes.

PENNE CONTADINA

Penne pasta tossed with breast of chicken strips, garlic, spinach, mushrooms, onions, mascarpone cheese & then finished with cream.

SPAGHETTI MARINARA (£2.95 SUPPLEMENT)

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

RISSOTO AL PORCINI (V)

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

PIZZA MARGHERITA (V)

Topped with tomato, fresh baby Mozzarella cheese & basil.

Additional toppings: Veg £1 / Meat £1.95

BURGER FIORENTINA

Home-made beef burger topped with cheese, salad leaves & slices of tomato in a soft bun served with crispy fries.

BEEF ALLA PEPE VERDE

Slices of Aberdeen Angus beef served in a sauce made with butter, pink peppercorns & red wine, flamed in brandy & blended with cream. Served with season vegetables and roast potatoes.

BISTECCA DI MANZO (£5.95 SUPPLEMENT)

Char-grilled prime scotch Sirloin steak grilled to your taste, served with salad and crispy fries

DESSERT

3RD COURSE ONLY £3.50

CHOCOLATE FUDGE CAKE

Served with ice cream and cream.

TIRAMISU

(home-made classic Italian speciality) made with layers of sponge soaked in liqueur, Mascarpone cheese & semi-freddo topped with real cocoa powder.

DOLCETTO AL FORMAGGIO

Home-made cheesecake with strawberry coulis.

CHOCOLATE FUDGE SUNDAE

Layers upon layers of vanilla & chocolate ice cream with fudge sauce topped with whipped cream & chocolate drops.

FRAGOLE DI BOSCO

(Strawberry Mess) fresh strawberries mixed with crushed meringue and fresh cream, topped with vanilla ice cream and raspberry sauce.

