

2 Course Chefs Weekend Special Menu

Friday and Saturday £18.50

Fully inclusive Celebration menu £70 per couple

3 course meal with Prosecco or Peroni on arrival, Bottle of house wine, coffee & Italian liqueur to finish (Choice from: Sambuca, Limoncello, Grappa, Amaretto)

STARTERS

CHUNKY MINISTRONE SOUP/ SOUP OF THE DAY V

Served with a slice of bread and butter

BRUSCHETTA CAPRESE V

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

SCALLOPS (£2.95 SUPPLEMENT)

Pan Seared king scallops sautéed in garlic butter, fresh parsley and white wine with a touch of lemon juice. Served with a slice of garlic bread.

GAMBERONI PICCANTI

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

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

MOZZARELLA MILANESE v

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

FUNGHIRIPIENI

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

ZUPPA DI COZZE

Mussels sautéed in extra virgin olive oil, onions, Fresh herbs and finished in either: (1) white wine and cream or (2) Spicy tomato sauce. Served with Italian bread

MAINS

POLLO GRANDUCATO

Chicken breast coated in light bread-crumbs, pan fried & topped with tomato Napoli sauce, fresh mozzarella, backed & served on a bed of tagliatelle in a cream & wild mushroom sauce.

SPIGOLA ALLA GRIGLIA (Fillet of Sea Bass) GF

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 AL LIMONE £1.50 SUPPLEMENT

Medallions of Veal lightly floured, pan fried in olive oil, flamed with white wine, lemon juice, a touch of butter & sprinkled with parsley, served with lemon slices, roast potatoes & seasonal vegetables.

HOME MADE LASAGNE AL FORNO

Backed to perfection

SPAGHETTI with BOLOGNESE GF/ CARBONARA GF

PENNE BOSCAIOLA V

Penne pasta served in a creamy sauce with wild mushroom, onions, garlic, mixed peppers, petit pois and fresh herbs.

SPAGHETTI AI FRUTTI DI MARE £1.50 SUPPLEMENT

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

PIZZA MARGHERITA v

Extra toppings – Veg £1, Meat £1.95

SIRLOIN (£6.50ex)/ FILLET STEAK (£9.50ex)/ T-BONE STEAK (£12.50ex)

Served with salad and crispy fries

SIDES

Garlic Bread £2.95
Mixed Salad £2.95

Garlic Bread with Cheese £3.95
Focaccia £4.50

Mixed Olives £3.95
Fries £2.95