

# 2 Course Chefs Weekend Special Menu

Friday and Saturday £19.50

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## **Fully inclusive Celebration menu £75 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)

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### **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 DELLAMAMMA***

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**

Baked 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 (£8.50ex)/ FILLET STEAK(£10.50ex)/ T-BONE STEAK(£13.50ex)**

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