

La Fiorentina

Early dinner Menu

Tuesday to Thursday £14.95 for 2 courses

Friday and Saturday £16.95 for 2 courses

Starters

Bruschetta Romana (v)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, Garlic, basil, extra virgin olive oil & finely chopped red onions.

Zuppa di cozze (£2 Supplement)

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 Minestrone (v) Or soup of the day

Served with a slice of thick Italian bread & butter.

Funghi Farciti

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

Gamberoni Piccanti (£2.50 Supplement)

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

Pate Della Casa

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad.

Polpettine Piccanti

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

Mains

Home made Lasagne al forno

Baked to perfection

Spaghetti Bolognese/Carbonara/Vegetarian (creamy sauce)

Choose Spaghetti with your choice of sauce

Pollo Milanese

Pan fried chicken breast, served with Spaghetti Napoli.

Pizza Margherita (v)

Stone baked pizza with cheese & tomato. Extra toppings meat £1.50, vegetables £1.

Spaghetti Marinara (£2.95 supplement)

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

Penne Principessa

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

Beef Chianti

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

Penne Arrabbiata (v)

Pasta tossed in a sauce made with olive oil, onions, garlic, chilli pepper, tomatoes and fresh herbs

Risotto Porcini (v)

Arborio rice cooked with mixed porcini mushrooms and a touch of cream.

Food Allergies & intolerances – Before ordering please inform our Restaurant Manager about your requirements

