

La Fiorentina

Early dinner Menu

Tuesday to Thursday 5pm to 7pm
£17.95 for 2 courses

Friday 5pm to 5.45pm
18.95 for 2 courses

Saturday 3pm to 5.45pm
£18.95 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 chilies 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 chili. 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 £2.50, vegetables £1.50.

Spaghetti Marinara (£2.95 supplement)

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

Risotto Funghi (v)

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

Salmon Fiorentina (£5 Supplement)

Grilled fillet of Scottish Salmon served with a sauce made with spinach, sundried tomatoes, parmesan, and cream. Served with rice.

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

