Starters



BRUSCHETTA

SLICED BREAD TOPPED WITH TOMATO & MOZZARELLA FINISHED WITH GARLIC BUTTER

COCKTAIL DI MARE

SMOKED SALMON AND PEELED PRAWN SALAD WITH MARIE-ROSE SAUCE

PATE' DELLA CASA

HOME MADE CHICKEN LIVER PATE

FUNGHETTI ALL'AGLIO

DEEP FRIED BREADED BUTTON MUSHROOMS FINISHED WITH GARLIC BUTTER

Zuppa del giorno

FRESH AND HOME MADE SOUP

Main Courses

POLLO PIEMONTESE

BREAST OF CHICKEN WITH PARSLEY, GARLIC AND WHITE WINE SERVED WITH VEGETABLES

SALMONE ALLA MUGNAIA

GRILLED FRESH SALMON STEAK WITH PARSLEY AND LEMON SAUCE SERVED WITH VEGETABLES

BISTECCHINA DIANE

FLATTENED SIRLOIN STEAK WITH ONIONS, MUSHROOMS, BRANDY AND MUSTARD SAUCE SERVED WITH VEGETABLES

SPAGHETTI BOLOGNESE

IN TRADITIONAL MINCED BEFF AND TOMATO SALICE

RAVIOLI FIRENZE

FRESH PARCEL OF PASTA FILLED WITH SPINACH AND RICOTTA CHEESE IN CREAM, GARLIC, CHILLI TOMATO SAUCE

FETTUCCINE ALLA CHIARA

PASTA RIBBONS WITH PEELED PRAWNS AND MUSHROOMS IN CREAM AND WHITE WINE SAUCE

Choice of Dessert

TIRAMISU, ICE CREAM AND FEW MORE

3 Courses £16.90

2 Courses £13.90

COFFEE/TEA /HOT CHOCOLATE£1.80 -- LIQUEUR COFFEE FROM£4.50

THIS OFFER IS BASED ON THE WHOLE TABLE CHOOSING FROM THE ABOVE MENU *

A LA CARTE MENU AVAILABLE