

Set Menu 3

A Selection of Garlic Bread for the Table

Starters

Gamberetti Maria Rosa

Succulent Prawns served on a bed of crisp iceberg lettuce, coated in a creamy Maria Rose Mayonnaise topped with a pinch of paprika and shredded smoked salmon

Pate Della Casa

Smooth homemade chicken liver and wild mushroom pate
Served with toasted bread and salad garnish

Penne Piccanti (v)

Pasta tubes served with a tomato sugo seasoned with garlic and basil infused with a hint of chilli

Funghi al Aglio (v)

Fresh mushrooms sautéed with white wine garlic and parsley

Minestrone Soup (v)

Homemade Vegetable and tomato soup

Main Course

Pollo Funghi Crema

Tender chicken breast pan roasted with fresh mushrooms flamed with white wine and laced with cream
Served with potatoes and seasonal vegetables

Penne Vegetarian (v)

Pasta tubes in a tomato ragu seasoned with fresh vegetables topped with fresh mozzarella

Haddock

Whole flaky white haddock lightly breaded and deep fried
Served with French fries and vegetables

Lasagna

Traditional oven baked lasagne, layers of fresh pasta, classic meat sauce and mozzarella cheese

Polpette ai Porcini

Homemade meatballs flavoured with rosemary garlic and wild mushrooms
Served on a bed of creamed potato

Pizza Carne

Tomato and Mozzarella base topped with oven roasted chicken spicy sausage and meatballs

Pizza Capricciosa (v)

Tomato and mozzarella base topped with mushrooms artichokes olives and peppers

Desserts

Profiteroles

Milk chocolate coated profiteroles served with Ice Cream

Tiramisu

Light sponge soaked in espresso and liqueur, layered with mascarpone and cocoa

Panna Cotta

A delicate smooth set vanilla cream, topped with caramel sauce

Assorted Ice Cream

Lemon Sorbet

Cafe

£18.00 per person

Gluten Free Pizza/Pasta also available
Please tell your waiter if you have any food allergies or intolerances
10% optional service charge on all parties over 8