

Mother's Day

2 course set meal £21.00

Starters

(v)vegetarian-(vv) vegan-(gf)gluten free-(df)dairy free)- gluten free pasta available on request

Brie Fritto (v)

Brie cheese coated in breadcrumbs, deep fried with cranberry sauce

Funghi alla Contadina(v)

Mushrooms cooked with onions, cream sherry & a touch of cream

Bruschetta Pomodoro(v)(vv)(df)

Topped with chopped tomato, basil, garlic & olive oil

Caprese

Sliced tomato & mozzarella dressed with basil oil

Caponata(v)(vv)(gf)(df)

Aubergine, onions, celery, olive & capers in a sweet and sour sauce

Cocktail di Gamberetti

Prawn cocktail

Funghi all'aglio (v)(vv)(gf)(df)

Mushrooms in a garlic sauce

Polpette (df)

Italian meatballs in a garlic, chilli, basil & tomato sauce

Main Course

All Main Courses with the exception of the Pasta dishes are served with potatoes and vegetables

Risotto Zucca (v)(vv)(gf)(df)

With roasted butternut squash, asparagus, onions, cherry tomato & basil

Penne Dell'orto (v)(vv)(gf)(df)

Cooked with asparagus, peppers, mushrooms, onions & cherry tomato

Spaghetti Gamberoni (df)

Cooked with peeled king prawns, garlic, chilli, basil & cherry tomato

Spaghetti Carbonara

cooked with onions, black peppercorn bacon, parsley & cream

Spaghetti con Spigola (df)

Pan fried fillet of sea bass, cooked with garlic, white wine, basil & tomato, served on a bed of spaghetti

Spaghetti Cosa Nostra(df)

Cooked with bacon, chicken, garlic, chilli, basil & tomato

Penne al Salmone

Pasta tubes cooked with onions, smoked salmon, chives & cream

Penne Spezzatino (df)

Cooked with strips of beef, garlic, basil & tomato

Pollo Cleopatra

Breast of chicken cooked with onions, dolcelatte, white wine, asparagus & cream

Side Dishes

Garlic Bread £2.00 - Garlic Bread with cheese £3.00
Bread & Butter £2.00 - Chips £3.00 - Mixed Olive £3.00
Mix Salad £3.50 - tomato & red onion salad £3.50

Nasello al Gambero

Cod loin cooked with peeled king prawns, chives, white wine & cream
