

# Mother's Day

## 2 course set £ 25.00

### 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  
served with cranberry sauce

#### *Bruschetta pomodorini*(v)(vv)(df)

Toasted bread topped with marinated cherry tomato

#### *Melenzane Parmiggiana*(v)

Grilled aubergine filled with mozzarella cheese rolled and  
baked in tomato, oregano & parmesan cheese sauce

#### *Funghi al Marsala*(v)

Mushrooms cooked with marsala wine & a touch of cream

#### *Gamberoni Tropicali* (df)

Peeled king prawns in garlic, pineapple, chilli  
& touch of tomato paste

#### *Calamari Fritti*

Calamari rings, deep fried and served with garlic dip

### Main Course

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

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

with asparagus, peppers, mushrooms, onions & cherry tomato

#### *Spaghetti Asparagi & Gamberi*

with asparagus, peeled king prawns, garlic, tomato and  
cream

#### *Penne Spezzatino* (df)

Cooked with strips of beef, garlic, basil & tomato

#### *Pizza Margherita*

with 3 topping of your choice

#### Side Dishes

Garlic Bread £2.50 - Garlic Bread with cheese £3.50

Bread & Butter £2.00 -Chips £4.00 - Mixed Olive £3.50

Mix Salad £4.00 - tomato & red onion salad £4.00

#### *Spaghetti Bolognese (Vegan)*

cooked with onion, carrots, peas, quorn mince, basil & tomato

#### *Pollo Cleopatra*

Breast of chicken with onions, asparagus, dolcelatte cheese &  
cream

#### *Merluzzo al Gambero*

Cod fillet cooked with onions, peeled king prawns, chives &  
cream

#### *Pollo Sorrentina*

Breast of chicken pan fried with garlic, mushrooms and topped  
with parma ham & melted mozzarella finished in tomato  
sauce

#### *Agnello alla Menta*-£5.00 supplement

Best end of lamb in red wine, mint & honey