

PRIMO PIANO

£17.00 per head
2 Course Special

Primi

Zuppa del Giorno Insalata Caprese

Fresh buffalo mozzarella, vine-ripened tomato salad and a fresh pesto dressing

Calamari Fritti

Salt and pepper squid served with our homemade tartare sauce

Crostini

Chicken liver pate or mushroom pate served with oatcakes and an onion chutney

Bruschetta Funghi

Mushrooms cooked in white wine, garlic and fresh parsley with a touch of cream

Secondi

Pollo Parmigiana

Pan fried supreme of chicken cooked in a parmesan and cream sauce topped with Parma ham

Saltimbocca alla Romana

Pork fillet topped with Parma ham cooked in sage and butter

Spezzatino

Slowly braised beef cooked with root vegetables in a rich red wine gravy served on a cream mash

Penne Bolognese

Funghi Ripieni

Baked Portobello mushrooms stuffed with sautéed leeks and cream cheese topped with bread crumbs and pesto

Branzino Toscano

Oven baked fillet of Sea Bass cooked in fresh herbs, white wine, olive oil and lemon juice and served in a foil parcel

Bistecca al Pepe

8oz Fillet Steak with a Green pepper sauce flamed in brandy and red wine with a touch of cream

(£6 Supplement for Fillet Steak)

All Secondi served with a selection of Chips and veg

