

# GOLD SET MENU

TWO COURSE: £25.95

THREE COURSE: £29.95

Welcome Glass of Prosecco and Bread selection.

## STARTERS

### MINISTRONE / SOUP OF THE DAY

Soup of the day served with home-made bread.

### PATE DELLA CASA

Home made smooth chicken liver pate served with oatcakes and butter.

### FUNGHI AL'AGLIO

Breaded mushrooms with garlic mayo.

### PARMA E MELONE

Sliced parma ham and fresh melon.

### GAMBERONI PICCANTI

King prawns sauteed in a fresh chillies, tomatoes and white wine sauce.

### PRAWN COCKTAIL

Royal Greenland prawns topped with Marie Rose sauce and fresh salad.

### POLPETTE PICCANTI

Home-made meatballs in a spicy tomato.

### CALAMARI FRITTI

Fried Squid in a light batter.

## MAINS

### POLLO CACCIATORA

Chicken breast sauteed in a tomato, mushroom, peppers, black olives, onion and red wine sauce served with chips.

### VITELLO FUNGHI E CREMA

Veal escalope in a mushroom and cream sauce served with chips.

### SPIGOLA AMALFITANA

Sea bass fillet in a caper & butter sauce. Served with marinated carrots.

### RAVIOLI AURORA

Ravioli stuffed with ricotta cheese and spinach with cream, tomato sauce.

### SPAGHETTI BOLOGNESE

Home-made meat sauce.

### PENNE AMATRICIANA

Bacon, onions, tomatoes, garlic and a touch of cream.

### PENNE TRAPANESE

Short pasta in a pesto, cherry tomatoes, green beans and finished with parmesan shaving.

### SPAGHETTI MARINARA

Mussels, clams, squid in a tomato and garlic sauce.

### PIZZA PAVAROTTI

Spicy chicken, mushroom and peppers.

### PIZZA SOPRANO'S

A real meat feast of chicken, roast ham, pepperoni and bacon.

### PIZZA VEGETARIAN

Mushroom, onion and sweetcorn.

### PIZZA AMALFI

100% Buffalo mozzarella, fresh basil and extra virgin olive oil.

## DESSERTS

### TIRAMISU

Classic Italian dessert with savoiardi biscuits mascarpone cheese and Tia Maria.

### SALTED CARAMEL PROFITEROLES

Profiteroles filled with a salted butter caramel cream and topped with crunchy chocolate.

### PANNACOTTA

is an Italian dessert of sweetened cream thickened with gelatin. The cream is infused with vanilla.

### BANOFFEE PIE

Dessert pie made from bananas, cream and toffee, combined with buttery biscuit base served with whipped cream.