

SILVER SET MENU

TWO COURSE FOR * £23.95

THREE COURSE FOR * £27.95

STARTERS

MINISTRONE

Soup of the day served with homemade bread.

PATE DELLA CASA

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

FUNGHI ALL'AGLIO

Breaded mushrooms with garlic mayo.

BRUSCHETTA

Homemade toasted bread topped tomatoes, olive oil, basil and garlic.

GAMBERONI MARIA ROSA

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

CALAMARI FRITTI

Fried Squid in a light batter.

MAINS

POLLO FUNGHI

Chicken breast in a wild mushroom sauce served with seasonal vegetables and Truffle infused mash potatoes.

PENNE AMATRICIANA

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

SPAGHETTI CARBONARA

Egg, cream, cheese & bacon.

PENNE PICCANTE

With tomatoes & fresh chillies.

SPIGOLA

Pan-Fried fillets of seabass, with a "salsa verde", served with seasonal vegetables and mashed potatoes.

PIZZA DIAVOLA

Spicy chicken, red onion, salsiccia piccante, fresh chillies & rocket.

PIZZA PEPPERONI

mozzarella, tomato, pepperoni

PIZZA VEGETARIAN

Mushroom, onion and sweetcorn.

DESSERTS

TIRAMISU

Italian dessert with Savoiardi biscuits mascarpone cheese & Tia Maria.

CHEESECAKE

New York Vanilla Cheesecake, with mix berries coulis and cream

SALTED CARAMEL PROFITEROLES

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

*PLEASE NOTE: 5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL.