

# SILVER SET MENU

**TWO COURSE FOR £18.50**

**THREE COURSE FOR £22.50**

## STARTERS

### **MINISTRONE / SOUP OF THE DAY**

Soup of the day served with home-made bread. - Please see board

### **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 SOPHIA**

Chicken breast sauteed in a cream, mushroom and white wine sauce served with chips.

### **VITELLO VALDOSTANA**

Veal breaded and topped with ham, mozzarella and tomato, with chips..

### **SPIGOLA AMALFITANA**

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

### **PENNE PICCANTE**

With tomatoes & fresh chillies.

### **SPAGHETTI CARBONARA**

Egg, cream, cheese & bacon.

### **PENNE TRAPANESE**

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

### **SPAGHETTI CON POLPETTE**

Nonna's secret recipe of meatballs in a tomato sauce.

### **PIZZA DIAVOLA**

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

### **PIZZA CAVALIERE**

Roasted peppers and pepperoni.

### **PIZZA VEGETARIAN**

Mushroom, onion and sweetcorn.

## DESSERTS

### **TIRAMISU**

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

### **PANNACOTTA**

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

### **SALTED CARAMEL PROFITEROLES**

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

(Gluten free pizza and pasta available on request)

 =Vegetarian