

GOLD SET MENU

TWO COURSE: £25.95

THREE COURSE: £29.95

Welcome Glass of Prosecco and Bread selection.

STARTERS

MINISTRONE

Soup of the day served with home-made bread.

PATE DELLA CASA

Homemade smooth chicken liver pate

PARMA E MELONE

Sliced parma ham and fresh melon.

PRAWN COCKTAIL

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

FUNGHI AL'AGLIO

Breaded mushrooms with garlic mayo.

CALAMARI FRITTI

Fried Squid in a light batter.

MAINS

POLLO SCOZZESE

Chicken breast stuffed with haggis in a whisky & cream sauce served with seasonal vegetables and mash potatoes.

SPAGHETTI MARINARA

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

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.

SPIGOLA

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

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 dessert with savoiardi biscuits mascarpone cheese & Tia Maria.

DOUGHBALLS

Fried hot balls of sugar-coated dough served with Nutella dip

CHEESECAKE

New York Vanilla Cheesecake, with mix berries coulis and cream

SALTED CARAMEL PROFITEROLES

Profiteroles filled with salted butter caramel cream and crunchy chocolate.