

SILVER SET MENU

TWO COURSE FOR £18.50

THREE COURSE FOR £22.50

STARTERS

MINISTRONE

Soup of the day served with homemade bread.

PATE DELLA CASA

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

FUNGI 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

CASEAR SALAD

Chicken breast, croutons, baby gem lettuce, topped with fresh parmesan shaving and our own caesar dressing.

LASAGNA

Homemade layers of pasta, baked with meat and bechamel sauce.

PENNE PICCANTE

With tomatoes & fresh chillies.

SPAGHETTI CARBONARA

Egg, cream, cheese & bacon.

SPIGOLA

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

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

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.

(Gluten free pizza and pasta available on request)

 =Vegetarian