

Villa Romana

LUNCH MENU

Week 1

2 courses £16.95 - 3 courses £19.95

STARTERS

Zuppa del Giorno

Slices of fresh tomato and mozzarella dressed with homemade basil pesto

Insalata Caprese

Slices of fresh tomato and mozzarella dressed with homemade basil pesto

Sardine alla Griglia

Homemade Italian sausages, grilled and served with Crescentina bread and Friggione (tomato and onion reduction)

Funghi alla Crema d`Aglio

Fresh mushrooms cooked in garlic, paprika and cream sauce

MAIN COURSES

Pollo alla Valdostana

Tenderised bread crumbed chicken breast, shallow fried grilled with mozzarella and ham

Calamari Fritti

Baby squid shallow fried and served with homemade tartar sauce

Penne all'Arrabbiata

Pasta tubes tossed with fresh chilli, basil and tomato sauce

Penne con Pancetta e Piselli

Pasta tubes tossed with bacon, peas, parmesan cheese and cream sauce

Risotto con Pollo e Pancetta

Traditional Italian risotto cooked with chicken, pancetta, mushrooms and parmesan cheese

DESSERTS

Semifreddo ai Frutti di Bosco

Homemade Fruits of the forest Semifreddo (½ mousse ½ ice cream) served with a delicate Creme Anglaise

Tortino al Cioccolato

Our own delicate warm chocolate cake, served with a milk chocolate sauce and vanilla ice cream

WE HAVE FOUR MENU THAT ROTATES ON A WEEKLEY BASIS

Villa Romana

LUNCH MENU

Week 2

2 courses £16.95 - 3 courses £19.95

STARTERS

Zuppa del Giorno

Slices of fresh tomato and mozzarella dressed with homemade basil pesto

Insalata Cesare

Classic Chicken Caesar salad served with croutons

Calamari fritti

Baby squid shallow fried and served with homemade tartar sauce

Funghi alla Crema d`Aglio

Fresh mushrooms cooked in garlic, paprika and cream sauce

MAIN COURSES

Stufato di Manzo

Traditional Northern Italian beef casserole, slowly oven cooked and served with croutons

Branzino al Cartoccio

Fillets of Sea Bass served with our own marinated fresh Italian Salsa

Penne all'Amatriciana

Pasta tubes tossed with pancetta, garlic, red onion, peppers, mushrooms and tomato sauce

Gnocchi ai 4 Formaggi

Homemade potato gnocchi served with a flavoursome four cheese creamy sauce

Risotto ai Frutti di Mare

Traditional Italian risotto cooked with fresh seafood, onion, white wine and a hint of tomato

DESSERTS

Tortino al Cioccolato

Our own delicate warm chocolate cake, served with a milk chocolate sauce and vanilla ice cream

Torta di limone

Lemon tart served with a lemon sorbet

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LUNCH MENU

Week 3

2 courses £16.95 - 3 courses £19.95

STARTERS

Zuppa del Giorno

Slices of fresh tomato and mozzarella dressed with homemade basil pesto

Insalata tonno Fagioli e Cipolla

Tuscan bean salad with tuna and onions

Polpettone alla Bolognese

Oven baked rolled minced beef stuffed with ham, spinach, cheese served with a balsamic glaze

Mozzarella in Carozza

Mozzarella cheese bread crumbed and shallow fried, served with a sweet chilli and tomato sauce

MAIN COURSES

Pollo ai Funghi

Strips of chicken breast cooked in a mushroom, paprika and cream sauce

Branzino allo Zafferano

Fillets of Sea Bass in a crust of black pepper and served with a saffron and cream sauce

Penne alla Vodka e Salmone

Penne tossed with fresh and smoked salmon, flambé with vodka finished with cream and tomato

Tagliatelle Vegetariana

Tagliatelle pasta tossed with fresh crunchy vegetables and finished with tomato sauce

Risotto ai Funghi Selvatici

Traditional risotto cooked with wild mushrooms finished with truffle oil and parmesan cheese

DESSERTS

Torta al Limone

Lemon tart served with a lemon sorbet

Tiramisu'

Traditional Italian fruits Tiramisu'

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LUNCH MENU

Week 4

2 courses £16.95 - 3 courses £19.95

STARTERS

Zuppa del Giorno

Slices of fresh tomato and mozzarella dressed with homemade basil pesto

Insalata Caprese

Slices of Buffalo mozzarella cheese and fresh tomato dressed with pesto and olive oil

Calamari Fritti

Baby squid shallow fried and served with homemade tartar sauce

Sformatino Prosciutto e Asparagi

Delicate Asparagus and ham potato flan served warm with a parmesan reduction sauce

MAIN COURSES

Pollo alla Diavola

Strip of chicken breast cooked with peppers, mushrooms, onions, chilli and tomato sauce

Salmone in Crosta

Fresh salmon in an herb crust served with a white wine Muniere sauce

Tagliatelle alla Carbonara

Tagliatelle tossed with pancetta, eggs, parmesan and cream sauce

Penne Pollo e Asparagi

Pasta tubes tossed with chicken, asparagus, paprika and cream sauce

Risotto Primavera

Traditional Italian risotto cooked with a mix of al dente fresh vegetables

DESSERTS

Semifreddo ai Frutti di Bosco

Homemade Fruits of the forest Semifreddo (½ mousse ½ ice cream) served with a delicate Creme Anglaise

Tiramisu'

Traditional Italian fruits Tiramisu'

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