

MOTHERS DAY 2011

3 course Meal £25.00

STARTERS

ZUPPA DEL GIORNO

Soup of the day

MOZZARELLA IN CARROZZA

Buffalo mozzarella cheese breadcrumbed, shallow fried, served with a sweet chilli tomato sauce

CALAMARI FRITTI

Baby squid, shallow fried and tossed with a hint of chilli and rock sea salt

FUNGHI ALLA CREMA D` AGLIO

Fresh mushrooms cooked in a garlic cream sauce

POLPETTONE ALLA BOLOGNESE

Homemade meat balls, braised in a tomato sauce with aubergines and peas

SALMONE & GAMBERI

Cray fish cocktail served with smoked salmon, croutons and mixed leaf salad

MAIN COURSES

LASAGNA AL FORNO

Homemade traditional lasagne from our family recipe from bologna

TAGLIATELLE FRUTTI DI MARE

Tagliatelle tossed with fresh seafood, white wine and a hint of tomato

RISOTTO SALSICCIA E FUNGHI

Traditional Italian risotto cooked with wild mushrooms and Italian sausages

PENNE ALL` AMATRICIANA

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

MAIALE AL FORNO

Slowly roasted belly of pork served with an apple and calvados sauce

POLLO MILANESE CON FUNGHI

Chicken breast escalope, bread crumbed, shallow fried and served with a mushrooms sauce

ANATRA AL MIELE

Grilled breast of duck served with a honey and five spices sauce

FILETTO

(SUPPLEMENT OF £5.00)

Fillet steak served with any of this sauce below:

Dolcelatte - Diana - Pepe Verde - Manzo

BRANZIO CON SALSA AGRODOLCE

Fillets of Sea Bass served with a chopped tomato and peppers marinated in olive oil, basil and sweet chillies

ASK THE WAITER FOR THE VEGETARIAN OPTIONS

DESSERTS

TORTA DI LIMONE

Homemade lemon tart served with a lemon sorbet

SEMIFREDDO AL BAILEYS

Homemade traditional Italian white chocolate and Baileys Semifreddo(½ ice cream ½ mousse) served with a strawberry sauce

TORTINO AL CIOCCOLATO

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

COPPA DI GELATO

A selection of Homemade Italian ice creams

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