



Villa Romana



Lunchtime Menu



STARTER

ZUPPA DEL GIORNO

Soup of the day

MOZZARELLA IN CARROZZA

Slices of mozzarella cheese, bread crumbed, deep fried and served with a sweet chilli tomato sauce

CROSTINO DI CAPRA (v)

Goat's cheese and caramelised red onion Crostino served with a sun blushed tomato dressing and balsamic glaze

COZZE ALLA MARINARA or ALLA CREMA

Fresh mussels cooked :

ALLA MARINARA (onion, garlic, white wine & tomato)

ALLA CREMA (cream, onion, garlic & white wine sauce)

CALAMARI FRITTI

Baby squid shallow fried and served with homemade tartar sauce

FUNGHI RIPIENI

Oven baked mushrooms filled with a Mediterranean stuffing and topped with crispy Parma ham

MAIN COURSE

POLLO AI FUNGHI

Chicken breast served with a wild mushroom cream sauce

POLLO ALLA CACCIATORA

Braised corn fed chicken supreme with black olives, peppers, onions, mushrooms, garlic and tomato sauce

CALAMARI FRITTI

Baby squid shallow fried and served with homemade tartar sauce

ANATRA CON CIPOLLE

Grilled breast of duck served on honey glazed parsnips, served with a caramelised red onion and balsamic sauce

MAIALE AL FORNO

Slowly roasted pork belly served with a light mustard, fennel, apple and calvados sauce

SALMONE CON SALSA

Fresh salmon oven baked served on a bed of sautéed asparagus served with a Mediterranean salsa

ANY PASTA DISH FROM THE A LA CARTE MENU

DESSERT

PROFITTEROLES

Homemade profiteroles served with vanilla ice cream and a milk chocolate sauce

TIRAMI SU'

Traditional Italian Tiramisu'

COPPA DI GELATO

A selection of Italian ice cream



2 course £17.95 ~ 3 course £20.95

