

EVENING SET MENU

Monday to Saturday

3:00pm - 7:00pm

2 Courses **£16.95** Per Person

(No Sharing)

Starters

MINISTRONE SOUP

CLASSICALLY ITALIAN, RUSTIC AND ALWAYS FRESH. SERVED WITH BREAD

PASTA E FAGIOLI

TRADITIONAL PASTA AND BORIOTTI BEAN SOUP WITH GARLIC AND ROSEMARY

BRUSCHETTA AL POMODORO E MOZZARELLA

Toasted garlic bread topped with fresh cherry tomatoes, mozzarella, basil and olive oil

MEATBALLS AL FORNO

ITALIAN MEATBALLS OVEN BAKED IN TOMATO SAUCE AND CHILLI SERVED WITH A SLICE OF GARLIC BREAD

MOZZARELLA FRITTA

FRESH MOZZARELLA COATED IN ITALIAN BREADCRUMBS, SERVED WITH AN ARRABBIATA DIP

CAPRESE SALAD

MOZZARELLA SERVED WITH TOMATOES, EXTRA VIRGIN OLIVE OIL AND FRESH BASIL

ARANCINI

BREADED SICILIAN RICE BALLS FILLED WITH MOZZARELLA AND TOMATO SAUCE COATED IN VILLA TOSCANA'S ITALIAN BREADCRUMBS SERVED WITH AN ARRABBIATA DIP

PAN ROASTED MUSSELS

CREAM, GARLIC, WHITE WINE OR TOMATO AND CHILLI SAUCE SERVED WITH A SLICE OF GARLIC BREAD

Mains

BISTECCA AL PEPE (SURCHARGE) £4.95

8OZ GRILLED SIRLOIN STEAK, TOPPED WITH PEPPERCORN SAUCE & SERVED WITH CHIPS

BRANZINO AURORA (SURCHARGE) £2.95

PAN FRIED SEA BASS FILLET WITH WHITE WINE TOMATO AND CREAM SAUCE AND BABY PRAWNS SERVED WITH ITALIAN RICE

CANNELLONI

OVEN BAKED PASTA TUBES STUFFED WITH SPINACH AND RICOTTA TOPPED WITH WITH BECHAMEL AND TOMATO SAUCE

PIZZA MARGHERITA

TOMATO SAUCE, MOZZARELLA AND BASIL

LASAGNE AL FORNO

TRADITIONAL HOME MADE LASAGNE WITH RICH BOLOGNESE AND BECHAMEL

RIGATONI AMATRICIANA

SHORT PASTA TUBES WITH CHERRY TOMATOES, RED ONIONS, BACON, CHILLI AND FRESH HERBS

POLLO MILANESE (SURCHARGE) £1.50

AN ITALIAN FAVOURITE OF FLATTENED CHICKEN BREAST COATED IN GOLDEN CRISPY BREADCRUMBS. SERVED WITH SPAGHETTI POMODORO

Villa Toscana
ITALIAN DINING