



.Starters

# Minestrone (V)

Homemade Minestrone Soup, Served With Homemade Focaccia

## Paté

Homemade Chicken Liver Paté. Served With Garlic Bread & Onion Chutney.

## Arancini

Breaded Saffron Rice Balls Stuffed With Mozzarella Cheese & Bolognese sauce; Served With Parmesan Fondue.

### **Prawn Cocktail**

Fresh Prawns, Mixed in a Marie Rose Sauce, Served on a Bed of Baby Gem Lettuce.

### **Polpette Piccante**

Italian Meatballs Oven Baked in Tomato Sauce & Chilli, Served With a Slice of Garlic Bread.

## Cozze Livornese

Mussels Cooked in White Wine & Herbs, Served With Garlic Bread

### Bruschetta Al Pomodoro (V)

Italian Toasted Garlic Bread Topped With Chopped Tomatoes, Fresh Basil & Garlic

### Funghi Fritti (V)

Breaded Mushrooms Filled With Mozzarella & Parsley; Served with Garlic Mayo.

Mains

### Pollo Marsala – (Supplement £1.95)

Chicken Breast Cooked in Marsala Wine, Cream & Mushrooms, Served With Chips.

### Pesce del giorno – (Supplement £2.95)

Grilled Fish Of The Day, Topped With White Wine, Lemon, Orange Juicy, Cherry Tomatoes & Spring Onions, Served With Potatoes.

### Lasagne

Authentic Italian Homemade Meat Lasagne.

### Penne all'Arrabiata

Penne Cooked in Tomato, Onion & Chilli Sauce

#### Cannelloni (V)

Homemade Cannelloni Filled With Ricotta Cheese & Spinach, Topped With Napoli Sauce & Mozzarella.

**Pizza Margherita (V)** Tomato, Fior di Latte & Basil.

**Risotto Porcini (V)** Italian Risotto Cooked in Butter, Cream, Parmesan & Porcini Mushrooms.

#### Spaghetti Bolognese

Spaghetti Cooked in our Homemade Bolognese Sauce.