



MENU – Friday 4th November

“Always on my mind” Funghi Trifolati

Pan fried mixed mushrooms with garlic and white wine sauce

Pate’ di pollo e pancetta *“All shook up”*

Homemade chicken liver and pork pate served with crostini bread

“Cant help falling in love” Gamberoni Saltati al pomodoro

Pan fried King Prawns tails in a white garlic and tomato sauce

“The wonder of you” Penne amatriciana arrabiata

Penne pasta with spicy amatriciana sauce (bacon, onion & spicy tomato sauce)



“If I can dream” Pollo alla pizzaiola

Pan Fried chicken breast topped with cheese in a tomato oregano sauce

Ravioli ricotta e spinaci al pesto rosso *“Don't be cruel”*

Homemade spinach and ricotta cheese ravioli in a tomato and pesto sauce

“It's now or never” Spigola alla crema di peperoni

Pan fried fillets of seabass served with a vellute’ of sweet peppers sauce

“Love me tender” Costata di manzo con crema di stilton

Char grilled Ribeye Steak served with a blue cheese sauce



MAIN COURSES SERVED WITH MIXED VEGETABLES AND SAUTEE POTATOES

A CHOICE OF DESSERT FROM OUR LARGE SELECTION

COFFEE

“Surrender” to A CHEESE PLATTER DURING THE INTERVAL

With all of our dishes please do not *“Return to sender”*

“Don't cry daddy”
Only £45

Garry J Foley – Award Winning Elvis Tribute Artist