

Mothers Day Lunch Menu

Sunday 11th March 2018

STARTERS

MINISTRONE DI VEGETALI

HOME MADE MINISTRONE SOUP WITH MIXED FRESH VEGETABLES

TAGLIATELLE BOLOGNESE

EGG PASTA FLAT NOODLES WITH HOME MADE BEEF BOLOGNESE SAUCE
(AVAILABLE ALSO AS MAIN COURSE)

COCKTAIL DI GAMBERETTI

PRAWN COCKTAIL IN A BED OF ICEBERG WITH OUR MARYROSE SAUCE

PATE' DI FEGATO DI POLLO E PANCETTA

HOME MADE CHICKEN LIVER AND PORK PATE WITH CROSTINI BREAD

FUNGHI TRIFOLATI

CHAMPIGNON MUSHROOMS SAUTEED IN A GARLIC BUTTER AND WITH WINE

CALAMARI FRITTI

DEEP FRIED CALAMARI SERVED WITH A DIPPING OF TARTAR SAUCE

MAIN COURSES

SCALOPPINE DI VITELLA AL LIMONE

VEAL ESCALOPES WITH LEMON WHITE WINE AND BUTTER SAUCE

FILETTO DI SPIGOLA IN PADELLA CON CAPONATA

PAN FRIED FILLET OF SEABASS SERVED IN A BED OF RATATOUILLE OF MIXED VEGETABLES

PETTO DI POLLO CON BACON E FUNGHI

PAN FRIED CHICKEN BREAST WITH BACON AND MUSHROOMS

RIBEYE STEAK WITH STILTON

CHAR-GRILLED RIBEYE STEAK SERVED WITH MUSHROOMS AND STILTON SAUCE

RAVIOLI RICOTTA E SPINACI

HOME MADE RAVIOLI STUFFED WITH RICOTTA AND SPINACH IN TOMATO BASIL SAUCE

MAIN COURSES SERVED WITH MIXED VEGETABLES AND SAUTEE POTATOES

A CHOICE OF DESSERT FROM OUR LARGE SELECTION WITH TEAS OR
COFFEES

2 COURSE MENU £19.50

3 COURSE MENU £22.50