



**TWO OR THREE COURSE MENU
FROM MONDAY TO THURSDAY**

STARTERS

MELANZANE PARMIGIANA

Baked Aubergine with a Ragù sauce and Parmigiana topped with Mozzarella Cheese

FUNGHI PEPEROTTI

Marinated Mushroom with Spicy Tomato Sauce, Red Pepper served with Toasted Homemade Bread

AVOCADO FRUTTI DI MARE

Avocado Pear with Prawns, Tuna, Clams, and Sweetcorn in a Hollandaise Sauce served on a bed of Lettuce

MAIN COURSE

PASTA CON POLPETTE DI CARNE

Any choice of Pasta with Homemade Meatballs in a Ragù Sauce

POLLO PIZZAIOLA

Breast of Chicken with Garlic, Onions, in a Tomato and Red Wine Sauce

MACKEREL ALLA GRIGLIA

Grilled Fresh Mackerel with Sautéed Potatoes and seasonal vegetables cooked in an Arrabiata Sauce

LASAGNA VEGETARIANA

Baked Lasagne with Chef's fresh Vegetables, in a tasty Tomato Sauce

PIZZA

Pizza with Tomato, Mozzarella and any three of the following toppings.

Ham, Onions, Red Peppers, Olives, Pineapple, Garlic, Spicy Sausage, Artichokes and Anchovies

DESSERT

TIRAMISU

Homemade Traditional Italian Dessert, layers of Sponge soaked with Liqueur Coffee, filled with Zabaglione and Coffee Cream, dusted with a rich Cocoa Powder

2 SCOOPS OF ITALIAN ICE CREAM

Strawberry, Vanilla or Chocolate

AMARETTO MOUSSE

A Delicious Dessert made from Italian Mascarpone and Cream whipped together with crumbled Amaretto Biscuits

TWO COURSES £10.45 – THREE COURSES £13.95