



# MOTHER'S DAY

3 COURSE  
MENU



Mother's Day Menu



Simply choose  
your starter, main  
and dessert for

£24

## Lets begin with...

Aperol Spritz	£9.50
Bellini	£9.25
Campari Soda	£8.25
Prosecco	125ml £8.95
Mimosa	£9.25

## Why not add some nibbles?

Sicilian Green Olives	£4.25
Roast almonds with Italian salt	£3.95
Ciabatta with olive oil and balsamic vinegar	£4.95
Polenta Fries with pesto dipping sauce	£6.95
Garlic pizza slices with an Arrabbiata fresh chilli dip	£9.25

## Starters

### Bresaola della Valtellina

Smoked fillet beef with lemon and rocket

### Antipasto al Pomodoro

Parma ham, salami, tomato, olives and rocket

### Panzanella Mozzarella

Chopped salad with torn mozzarella, rustic bread, tomatoes and red onion

### Minestrone alla Contadina

Freshly made vegetable soup

### Calamari Fritti

Deep fried squid served with tartar sauce

### Bruschetta Alpina

Toasted ciabatta topped with mushrooms and goats cheese

## Mains

### Carne e Pesce

#### Medaglioni di Filetto al Pepe Verde

(£5 Supplement)

Medallions of Scotch fillet steak served with a peppercorn sauce. Served with French fries

#### Melanzane alla Parmigiana

Aubergine baked with tomato, mozzarella and parmesan. Served with a house salad

#### Spigola con Risotto al Limone (£2 supplement)

Seabass fillets served on a citrus and mascarpone risotto, garnished with roasted fennel

#### Petto di Pollo Funghetto

Breast of chicken in a garlic, mushroom and white wine sauce. Served with garlic, rosemary potatoes

#### Petto di Polo Milanese

Chicken breast fried in breadcrumbs served with spaghetti pomodoro

#### Salmon e alla Griglia con salsa L'aneto (£2 supplement)

Grilled salmon fillet in a cream and dill sauce. Served with garlic, rosemary potatoes

## Pasta

We now have Wholewheat Spaghetti which you can swap with any sauce

#### Rigatoni Barolo

Red wine, bacon cream, onion, parmesan

#### Rigatoni Carbonara

Cream, bacon, egg, and parmesan

#### Spaghetti Bolognese

Traditional beef ragu, butter and parmesan

#### Spaghetti Alla Marinara

Seafood, garlic, herbs

#### Tagliatelle Funghi e Prosciutto

Cream, mushrooms, ham, butter

#### Tagliatelle Spinaci

Bacon, spinach, cream, parmesan

#### Lasagne Pasticciate

Layers of pasta with Bolognese sauce, tomato, bechamel and parmesan

## A Bite on the Side

### Ciabatta

£4.95

With olive oil and balsamic vinegar

### Garlic Bread

£5.95

With cheese

£7.50

### Garlic pizza slices

£8.95

With an Arrabbiata fresh chilli dip

### Pizza bread

£7.50

With olive oil and garlic

### Patatine Fritte

£4.25

French fries with Italian seasoning

### Polenta Fries

£6.95

With pesto dipping sauce

### Saute Potatoes

£4.95

Potatoes sauteed in rosemary and garlic

### Simple House Salad

£7.50

### Rocket Salad

£7.95

Rocket and cherry tomatos, balsamic and parmesan

### Gnocchi Fritti

£7.95

Pan fried gnocchi with garlic, butter, herb and parmesan

### Broccoli al Forno

£4.95

Baked broccoli florets in a blanket of béchamel sauce and parmesan

### Spinaci alla Romana

£4.95

Spinach cooked with olive oil, garlic, and salt

### Zucchini alla Scapece

£4.95

Roasted courgette, marinated in red wine vinegar and fresh mint

## Pizza

### Funghi e Prosciutto

Tomato, mozzarella, ham, mushrooms

### Frutti di Mare

Tomato, seafood, garlic, herbs

### Vegetariana

Roasted aubergine, courgette, onion, red and yellow peppers, tomato and mozzarella

### Azzurri

Tomato, mozzarella, pepperoni ...and more pepperoni!

### Donatello

Tomato, Sausage, olives, mushrooms, artichokes, prawns, peppers, anchovies and mozzarella

### Calzone Carne

Pepperoni, ham, mushrooms, mozzarella, pomodoro sauce

Fancy some dips to have with your pizza? We have three new flavours available; Creamy Pesto, Garlic mayo & Fiery arrabbiata – £2.50 per dip

Ask your server if you fancy a swap to any pizza or pasta on the main menu

## Desserts

### Coppa Nonna

Raspberry sorbet, chocolate truffle, pistachio ice-cream, whipped cream and raspberry sprinkles

### Tiramisu

The Italian classic

### Bigne al Cioccolato

Profiteroles filled with creme patissiere served with chocolate & caramel sauce

### Torta di Mele

Crispy puff pastry with apple and patisserie cream



### Are you vegan?

Please request our new vegan menus with your server!

(GFI) Non-Gluten containing Ingredients.

Most of our dishes can be made with GFI – please just ask your server.

A discretionary 10% service charge will be added to your bill