

# TOSCANA

## WEEKLY SET MENU

PLEASE NOTE: TWO OR THREE COURSES NEED TO BE ORDERED ALL TOGETHER  
THANK YOU FOR YOUR COOPERATION

### STARTER - CHOICE OF

PROSCIUTTO E MELONE

*Parma ham with melon*

COZZE

*Mussels with white wine, garlic, butter, lemon & parsley or shallot onions, cream & parsley*

ZUPPA DEL GIORNO

*Soup of the day*

FEGATO

*Chicken liver with pancetta, mushrooms, garlic & chillies on raw spinach*

AVOCADO E FUNGHI GRATINATO

*Baked avocado & mushroom with cream & cheese*

### MAIN COURSE - CHOICE OF

EGLEFINO

*Fresh haddock coated in egg & shallow fried, fresh cherry tomatoes, olive oil, garlic & white wine sauce, new potatoes & veg*

TAGLIATA DI BUE

*Grilled & sliced minute steak, rockets, parmesan shavings with sauté & vegetables*

LASAGNA EMILIANA

*Homemade layers of pasta, bolognese sauce, béchamel sauce & parmesan cheese, served with mix salad*

POLLO MILANESE

*Corn fed chicken topped with mozzarella cheese, served with potatoes & veg*

RISOTTO AI FUNGHI MISTI

*Risotto with a selection of mushroom served with mixed salad*

### DESSERT - CHOICE OF

TIRAMISU | BANOFFIE | HOMEMADE CHEESECAKE | CHOCOLATE  
PROFITEROLES | MIXED ICE CREAM (2 SCOOPS)

*Lunch Monday to Saturday: Two Courses £14.95 - Three Courses £18.50  
A discretionary 10% service charge is added to table of 6 people or more*