

TOSCANA PARTY MENU

STARTERS

CALAMARI FRITTI

Deep fried calamari served with tartare sauce

CHEF'S SALAD

Baby spinach, bacon, avocado, balsamic dressing

POLPETTE PICCANTI

Home made beef meatballs in spicy tomato sauce, topped with mozzarella cheese

MELENZANE PARMIGIANA

Aubergine baked with mozzarella and tomato sauce

COPPA DI GAMBERETTI

Peeled prawns, served with lettuce, tomato cucumber, lemon and cocktail sauce

MAIN COURSES

MEDAGLIONE

Medallion of scotch fillet steak cooked in green peppercorne sauce. Served with mashed potato and green vegetables.

SPIGOLA

*Fillet of seabass cooked in white wine, garlic, butter, prawns and cherry tomatoes.
Served with new potatoes and French beans*

VITELLO DELLA CASA

Veal escalope cooked in mushrooms and cream sauce. Served with sautee potatoes and vegetables

POLLO RIPIENO

Corn-fed chicken breast filled with mozzarella cheese and asparagus, cooked in cream and mushroom sauce. Served with sautee potatoes and vegetables

RISOTTO AI FUNGHI PORCINI

Mixed wild mushroom risotto, topped with parmesan shavings

DESSERT

HOME MADE BANOFFE PIE

HOME MADE CHEESECAKE

HOME MADE TIRAMISU'

HOME MADE CRÈME CARAMEL

ICECREAM

TOSCANA PARTY MENU MONDAY TO THURSDAY AND SUNDAY £27.95. FRIDAY SATURDAY £29.95

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL