

Italian Night



EVERY WEDNESDAY

2 COURSES £19.95, INCLUDES A 125ML GLASS OF PROSECCO

Starters

Caprese Salad

Layers of tomato and mozzarella drizzled with extra virgin olive oil and fresh basil.

Antipasto Italiano

Sliced mortadella, sliced prosciutto, mixed olives and sliced mozzarella with crusty ciabatta, olives and balsamic.

Bruschetta

Classic (finely chopped tomatoes, red onion and basil)

Mortadella and mozzarella

Creamy funghi and herb

Garlic and Chilli Gamberoni

Pan-fried king prawns in garlic, chilli and herb with crusty bread and lemon.

Italian Take on Steak Tartar and Toast (£3 supplement)

Hand cut sirloin steak with shallots, cornichones, Italian seasoning and egg yolk.

Mains

Spaghetti Carbonara

Spaghetti pasta with strips of smoked bacon in a creamy sauce, eggs and parmesan.

Lasagne al Forno

Served with salad and chips or garlic bread.

Pollo Milanese

Thinly cut chicken breast coated in breadcrumbs, cooked until golden brown and served with either chips or spaghetti Napoli.

Creamy Tuscan Gamberoni Linguine

Pan-fried prawns in creamy sauce with cherry tomatoes and spinach.

Risotto Fiorentina

Wild mushrooms, tenderstem broccoli, butter and parmesan risotto topped with thinly sliced succulent steak.

Pizzas

Napoletana (tomato base with mozzarella and fresh basil)

Prosciutto funghi (creamy base topped with mixed mushrooms, prosciutto and mozzarella)

Quattro formaggi (tomato base with four types of cheese)

CHOOSE FROM OUR SELECTION OF TEMPTING DESSERTS ON THE DAY

