



EARLY EVENING SPECIAL
FROM 5.30 P.M. TO 7.30 P.M.

STARTERS

PANCIOTTI IN CARROZZA

Artichoke hearts covered in fresh breadcrumbs baked in the oven in a rich tomato sauce with a Mozzarella topping

PASTA E FAGIOLI

A delicious authentic Italian soup made from a rich pork stock, Italian Cannellini Beans and short pasta

PESCIOLINI FRITTI

Deep fried Whitebait served on a bed of mixed salad with homemade tartar sauce

MAIN COURSE

PENNE CALABRESE

A traditional Italian vegetarian dish of Broccoli, garlic and chilli cooked in a rich tomato sauce served on a bed of Penne

RICOTTA & SPINACH CANNELLONI

Pasta tubes filled with creamy ricotta, spinach and ham

POLLO PEPERONATA

Diced chicken breast cooked in a rich white wine sauce with mushrooms, red peppers and onions served with chips and mixed salad or sauté potatoes with seasonal vegetables

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

TORTA FRUTTI DI BOSCO

Layers of Short Crust pastry filled with Chantilly cream and topped with a mass of Raspberries, Blackberries, Blueberries and Red Currants

2 SCOOPS OF ITALIAN ICE CREAM

Strawberry, Vanilla or Chocolate

AMARETTO MOUSE

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

TWO COURSES £9.95 THREE COURSES £11.95