

Father's Day

At Da Gino Italian Restaurant

Antipasti/Starters

Zuppa del Giorno(v)

Homemade soup – Chef's creation, made from the freshest Ingredients seasonally

Melone con Prosciutto

Ripe fresh melon with thin layers of Parma Ham

Cornetti di Salmone Affumicato

*A corn of Smoked Salmon filled with prawns,
served on a bed of mixed leafs with extra virgin olive oil*

Pate della casa

Chicken pate served with toasted bread

Funghi Portobello(v)

Mushrooms filled with mixed vegetables and topped with goats cheese

Lasagna Alla Bolognese

*Our traditional homemade Lasagna from
the Bologna region*

Panzerotti Livornesi (v)

*Crepes filled with spinach and cheese and baked with tomato sauce
finished with parmesan cheese*

Secondi/Main

Arrosto del Giorno

Traditional roast of the day

Pollo alla Valdostana

Breast of chicken topped with Parma Ham and mozzarella served with a touch of tomato sauce

Salmone allo Champagne

Fresh salmon steak cooked in a light champagne and brandy cream topped with prawns

Branzino Royale

Wild filet of Seabass in a garlic, butter, white wine and chilli flakes

Bistecca al Pepe

*Finest Sirloin steak in a sublime sauce made from green peppercorns and red wine
lightly finished with demi-glace and cream*

Panciotti Boscaiola (v)

*Ravioli filled with aubergine and Italian smoked cheese in a light tomato, mushroom sauce
Finished with dust Parmesan*

Dolce/Dessert

Tiramisu della casa

Homemade layers of sponge soaked with liqueur and coffee, zabaglione dusted with a cocoa powder

Profiterole Scuro

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate sauce

Selva Nera

Chocolate mousse, set on a chocolate sponge base, with chocolate sweets and chocolate shavings.

£24.95 per person

