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|  | Pre-order Form  THREE COURSE MENU £14.90  TWO COURSE MENU £12.50  Not available on Friday or Saturday evenings |
| **Minestrone (V+)**  Fresh vegetable soup | |
| **Funghi trifolati (V)**  Mushrooms cooked with extra virgin olive oil, garlic and parsley | |
| **Bruschetta al pomodoro**  Bruschetta with fresh tomatoes, buffalo mozzarella, garlic and basil | |
| **Insalata di gamberetti (V)**  Prawn salad | |
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| **Bistecca al pepe (£1.00 extra)**  Rump steak (5oz) with chipped potatoes and a pepper sauce  **Spaghetti alla bolognese**  Spaghetti with a tomato, minced beef and herb sauce  **Spaghetti alla carbonara**  Spaghetti with an Italian bacon, egg and Grana Padano cheese sauce  **Lasagna al forno**  Layers of pasta with bolognese, bechamel, and Grana Padano cheese  **Lasagna vegetariana con spinaci e funghi (V)**  Lasagne with mushrooms and spinach  **Penne vegetariane (V+)**  Penne with a sun dried tomato, roasted vegetable and garlic sauce  **Pollo alla milanese**  Bread crumbed chicken breast served with spaghetti in tomato sauce  **Branzino alla livornese**  Pan-fried sea bass fillet with a tomato, garlic, black olive and basil sauce on a bed of crushed potato  **Pizza margherita (V)**  Tomato, mozzarella and fresh basil  **Pizza prosciutto e funghi**  Tomato sauce, mozzarella, ham and mushrooms  **Pizza piccante**  Tomato, mozzarella, Italian spicy sausage and fresh chilli  **Pizza al formaggio di capra (V)**  Tomato sauce, goats cheese, red onion marmalade and sun-dried tomatoes  [This Photo](https://es.wikiversity.org/wiki/Archivo:Nuvola_Italy_flag.svg) by Unknown Author is licensed under [CC BY-SA](https://creativecommons.org/licenses/by-sa/3.0/)  **Tiramisu**  Delicious coffee flavoured sponge, strega and mascarpone dessert  **Macedonia di frutta fresca (V+)**  Fresh fruit salad served with ice cream or vegan ice cream  **Creme caramel (V)**  Cream caramel  **Bigne al cioccolato (V)**  Profiteroles filled with whipped cream and topped with chocolate sauce  **Gelato misto**  Mixed ice cream | |

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| Please tick one starter, one main and a dessert  ***MINESTRONE (V+)***  ***FUNGHI TRIFOLATI (V)***  ***BRUSCHETTA AL POMODORO***  ***INSALATA DI GAMBERETTI (V)***  ***BISTECCA AL PEPE (£1.00 EXTRA)***  ***SPAGHETTI ALLA BOLOGNESE***    ***SPAGHETTI ALLA CARBONARA***    ***LASAGNA AL FORNO***  ***LASAGNA VEGETARIANA CON SPINACI E FUNGHI (V)***    ***PENNE VEGETARIANE (V+)***  ***POLLO ALLA MILANESE***  ***BRANZINO ALLA LIVORNESE***  ***PIZZA MARGHERITA (V)***  ***PIZZA PROSCIUTTO E FUNGHI***    ***PIZZA PICCANTE***    ***PIZZA AL FORMAGGIO DI CAPRA (V)***  ***TIRAMISU***  ***MACEDONIA DI FRUTTA FRESCA (V+)***  ***CREME CARAMEL (V)***  ***BIGNE AL CIOCCOLATO (V)***    ***GELATO MISTO*** |
| Cut with solid fill-----------------cut along the dotted line-------------  l |
| l Please place on the table in front of you  l  l Fold here  l  l - - - - - - - - - - - - - - - - - - - - - - - - - - - - - -  l  l Your name  l Your starter  Your main  Your dessert  Cut with solid fillCut with solid fillCut with solid fill |
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