

MENU A 3 COURSE £15.95

STARTERS

COPPA DI GAMBERETTI

Prawn cocktail served with pink mayonnaise

MINISTRONE

Home made vegetable soup

✓ **INSALATA AURORA**

Fresh mozzarella & tomato salad with basil, dressing

✓ **PANE ALL'AGLIO CON MOZZARELLA**

Garlic Bread with mozzarella cheese

✓ **BRUSCETTA**

Garlic bread with tomato & mozzarella

LONZA AL FUNGHETTO

Shoulder of ham with mushrooms tomato & garlic

BIANCHETTI FRITTI

Deep fried whitebait with lemon dusted with paprika.

✓ **FUNGHI PROVINCIALE**

Hot garlic mushrooms in butter.

MAINS

✓ **PIZZA PIA**

Tomato mozzarella mushrooms

✓ **PIZZA GIARDINO**

Tomato mozzarella mushrooms peppers artichokes

PIZZA DIANA

Tomato mozzarella Italian sausage mushrooms

PIZZA HAWAIIAN

Tomato mozzarella ham & pineapple

PIZZA PRIMAVERA

Tomato mozzarella peppers Italian sausage mushrooms

✓ **PIZZA QUATTRO**

Tomato mozzarella and 3 other cheeses

CAPRICCIOSA

Prawns black olives tomato, sausage mozzarella mushrooms anchovies peppers & artichokes

SPAGHETTI CARBONARA

Spaghetti with bacon egg yolk parmesan cheese & cream

PENNE BOLOGNESE

Pasta quills with a minced meat, red wine, herbs and tomato sauce.

✓ **TAGLIATELLE AL PESTO ROSSO**

Noodles with crushed pine nuts, mushrooms, basil, pecorino cheese, garlic, parsley & tomato sauce

GNOCCHI ALLA SORRENTINA

Potato dumplings served with tomato sauce mozzarella parmigiano and grilled.

✓ **FUSILLI SICILIANA**

Pasta twists with tuna fish prawns black olives a hint of chilly and garlic

SWEET

TIRAMISU, PROFITA ROLLS, BANOFFIE PIE, CHEFS CAKE OF THE DAY