

DON PASQUALE

STARTERS

MINISTRONE ALLA MILANESE

a classic minestrone from Lombardy of mixed vegetables, cannellini beans and short pasta

PROSCIUTTO E RUCOLA

Italian cured ham on rocket leaves with parmesan shavings and balsamic dressing

BRUSCHETTA AL POMODORO

vine tomatoes, black olives, sweet red onions and fresh basil leaves,
topped with salted ricotta and served on toasted ciabatta bread

CROSTINI DI SALSICCIA E FAGIOLI

pan fried spicy Italian sausage with cannellini beans, red onion and
sweet red peppers served on toasted ciabatta bread

MAIN COURSES

PESCE SPADA IN UMIDO

swordfish steak, cherry tomatoes and black olives, flavoured with chilli,
garlic and white wine, served on a bed of fettuccine

POLLO MAFIOSO

chicken breast stuffed with parma ham and mozzarella cheese, served with mushroom,
cream and tomato sauce

AGNELLO AL FUNGHETTO

lamb steak cooked with mushrooms and white wine and scented with fresh rosemary

SALMONE ALLA FIORENTINA

salmon steak poached in white wine and served on wilted spinach leaves
chicken, lamb and salmon are accompanied by a selection of fresh seasonal vegetables

DESSERTS

profiteroles filled with fresh cream and served with hot chocolate sauce
amaretto cake served with whipped cream or ice cream

tiramisú

chocolate and vanilla ice cream with chocolate syrup, whipped cream and topped with chocolate
chips

Two Courses £19.00

Three Courses £22.50

Vat included at Current Rate