

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

COZZE ALLA PROVENZALE

fresh local mussels with tomatoes, onions, herbs and dry white wine

INSALATA TRICOLORE

avocado, vine tomatoes and mozzarella cheese, drizzled with olive oil

CROSTINI DI ASPARAGI

fresh asparagus topped with mozzarella, served on toasted Italian bread
with a garlic and olive oil dressing

MAIN COURSES

RAVIOLI CON RICOTTA E VEGETALI

parcels of fresh pasta filled with vegetables and ricotta cheese in a tomato and basil sauce,
served with a mixed salad

SPIGOLA ALLA PESCATORA

fillets of sea-bass marinated in white wine and roasted with black olives and sun-dried tomatoes

BISTECCA AL PEPE VERDE

grilled sirloin steak with green peppercorn sauce

POLLO MAFIOSO

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

AGNELLO AL VINO ROSSO

lamb shanks with baby onions, scented with fresh rosemary and slow cooked in red wine

meat and fish dishes 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

meringue filled with whipped cream and fresh fruits, served with a strawberry coulis

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

vanilla ice cream with piping hot espresso coffee

Two Courses with Coffee £23.00 inc Vat

Three Courses with Coffee £27.00 inc Vat