# 4<sup>th</sup> September 2015



# STARTERS

#### Soup

Homemade soup of the day with Al Forno crusty bread.

#### V Mama's Bread

Focaccia garlic bread topped with sun dried tomato

#### <u>Cockțails di Gamberi</u>

Baby prawns bound in a classic Marie rose sauce and served on a mixed salad.

#### Calamari Fritte

Deep fried squid rings served with garlic mayonnaise sauce.

#### Mozzarella Francese

Bread crumbed Mozzarella, deep fried served with spicy tomato and basil sauce.

#### Crostini Ai Funghi

Champignon mushrooms cooked with garlic and parsley butter served on toasted bread.

### <u>MAINS</u>

#### Penne Al Forno

Penne pasta in a tomato sauce with sausage, bacon and chili.

#### V Tagliatelle Mediterraneo

Fresh pasta ribbons with selection of roasted Mediterranean vegetables served in a rich tomato and garlic sauce.

#### Fettuccini Alfredo

Fettuccini pasta with chicken and mushroom in a creamy white wine sauce.

#### V Penne Sorrentine

Vegetarian penne pasta in a tomato and basil sauce with mozzarella cheese.

#### V Margarita pizza

Pizza base with tomato fresh mozzarella and basil.

#### <u>Kiev Pizza</u>

Pizza base with chicken, mushroom and garlic.

#### Speciale Carne pizza

Tomato and Mozzarella base with ham, chicken, bacon, and pepperoni.

## Linguine al Salmone

Linguine pasta with smoked salmon, spring onion, tomato and white wine finished with a hint of cream.

#### Risotto al Funghi

Arborio risotto rice cooked with wild mushrooms, garlic, and onion, finished with parmesan shavings

#### Pollo Piccante

Chicken breast in a spicy tomato sauce with onions and peppers. Served with hand cut chips or salad.

#### Pollo Alla Crema

Chicken breast cooked in a creamy white wine sauce, with onions, mushrooms & garlic. Served with hand cut chips or mixed salad.

#### Al Forno Rump Steak

802 Rump Steak cooked to your liking. Served with grilled tomatoes, onion rings, mushrooms, hips or mixed salad (Supplement £5.00)

\*\*\*\*\*\* 2 course £14.95 \*\*\*\*\* 3 course £19.95 \*\*\*\*\*\*