

# Pre order form

**THREE COURSE SPECIAL SET MENU £18.90**

**TWO COURSE £16.90**

***MINISTRONE (V)***

Fresh vegetable soup

***PROSCIUTTO E MELONE***

Authentic Parma ham and melon

***MELANZANE (V)***

Layers of aubergine baked with tomatoes, mozzarella and Grana Padano cheese

***FUNGHI TRIFOLATI (V)***

Mushrooms cooked with extra virgin olive oil, garlic and parsley

***SARDINE ALL` AGLIO***

Grilled sardines in extra virgin olive oil and garlic



***SALMONE AGLI ASPARAGI***

Fillet of salmon in a white wine, cream and fresh asparagus sauce

***POLLO AIFUNGHI***

Breast of chicken cooked in a white wine, garlic and mushroom sauce

***VITELLO ALLA PIZZAIOLA***

Escalope of veal cooked in a tomato sauce with garlic, capers and herbs

***ANY PIZZA OR PASTA FROM THE MAIN MENU***



***TIRAMISÚ***

Delicious coffee flavoured sponge, strega and mascarpone dessert

***MACEDONIA DI FRUTTA FRESCA***

Fresh fruit salad

***CREAM CAMEL***

Cream caramel

***BIGNÈ AL CIOCCOLATO***

Profiteroles with chocolate sauce

***MOUSSE AL CIOCCOLATO***

Chocolate mousse

***GELATO MISTO***


Mixed ice cream

**Please tick one starter, one main and a dessert**

- MINISTRONE (V)*
- PROSCIUTTO E MELONE*
- MELANZANE (V)*
- FUNGHI TRIFOLATI (V)*
- SARDINE ALL` AGLIO*

- SALMONE AGLI ASPARAGI*
- POLLO AIFUNGHI*
- VITELLO ALLA PIZZAIOLA*
- ANY PIZZA OR PASTA FROM THE MAIN MENU*

- TIRAMISÚ*
- MACEDONIA DI FRUTTA FRESCA*
- CREAM CAMEL*
- BIGNÈ AL CIOCCOLATO*
- MOUSSE AL CIOCCOLATO*
- GELATO MISTO*

----- cut along the dotted line ----- 

Please place on the table in front of you

Fold here

- Your name
- Your starter
- Your main
- Your dessert

----- cut along the dotted line ----- 