

Set Menu	A £19.95	Set Menu B £23.95	Set Menu C £29.95
<p><b>To Start</b>  <b>Paté 'Della Casa`</b>  <i>Delicious paté accompanied by homemade toasted bread and cranberry sauce, served with a side garnish.</i>            Or  <b>Pane Bruschetta V</b>  <i>Homemade Italian bread topped with onion, tomatoes, fresh basil and extra virgin olive oil.</i>            Or  <b>Polpette della Casa</b>  <i>Home-made meatballs served in a rich red wine and tomato sauce, served with toasted homemade bread.</i></p> <p><b>Main Course</b>  <b>Pizza</b>  <i>Choose any pizza from the Main Menu.</i>            Or  <b>Lasagne</b>  <i>Pasta layers in bechamel and bolognese meat sauce topped with mozzarella cheese.</i>            Or  <b>Spaghetti alla Bolognese</b>  <i>Spaghetti in a traditional meat sauce.</i></p> <p><b>To Finish</b>  <i>Homemade Banoffi Pie</i>            Or  <i>Homemade Tiramisu</i>            Or  <i>3 Scoops of Ice Cream</i>            Or  <i>Christmas Pudding</i></p>	<p><b>To Start</b>  <b>Mozzarella in Carrozza V</b>  <i>Italian mozzarella cheese encased in bread, coated in breadcrumbs and shallow fried until crisp and golden, served with a side garnish.</i>            Or  <b>Zuppa di Minestrone V</b>  <i>Traditional Italian homemade soup served with hot bread.</i>            Or  <b>Funghi Tartara V</b>  <i>Fresh mushrooms coated in breadcrumbs, deep-fried with a lemon, garlic and parsley dip, served with a side garnish.</i></p> <p><b>Main Course</b>  <b>Pizza Vegetariana V</b>  <i>Onions, sweetcorn, peppers, mushroom, artichokes and mozzarella cheese.</i>            Or  <b>Lasagne Vegetariana V</b>  <i>Pasta layers with mixed vegetables in a bechamel and napoletana sauce, topped with mozzarella cheese.</i>            Or  <b>Tortellini alla Botteginio V</b>  <i>Tortellini pasta with a cheese and spinach filling in a tomato, cream and parmesan sauce.</i></p> <p><b>To Finish</b>  <i>Homemade Banoffi Pie</i>            Or  <i>Homemade Tiramisu</i>            Or  <i>3 Scoops of Ice Cream</i>            Or  <i>Christmas Pudding</i></p>	<p><b>To Start</b>  <b>Polpette della Casa</b>  <i>Home-made meatballs served in a rich red wine and tomato sauce, served with toasted homemade bread.</i>            Or  <b>Calamari Fritti</b>  <i>Squid coated in seasoned in our and deep-fried, served with a side garnish.</i>            Or  <b>Cocktail di Gamberetti</b>  <i>Prawn cocktail - Prawns served on a bed of mixed salad leaves, with a Marie Rose dressing.</i>            Or  <b>½ Spaghetti alla Bolognese</b>  <i>Spaghetti in a traditional meat sauce.</i></p> <p><b>Main Course</b>  <b>Pollo Pizzaiola</b>  <i>Grilled chicken breast served in a garlic, oregano, white wine and tomato sauce. Served with potatoes and vegetables of the day or chips and salad.</i>            Or  <b>Linguine alla Marinara</b>  <i>Linguine pasta with clams, prawns, tuna and garlic in a tomato sauce.</i>            Or  <b>Salmone Botteginio</b>  <i>Fillet of Salmon in parsley, white wine and cream sauce. Served with potatoes and vegetables of the day or chips and salad.</i></p> <p><b>To Finish</b>  <i>Homemade Banoffi Pie</i>            Or  <i>Homemade Tiramisu</i>            Or  <i>Raspberry Pavlova</i>            Or  <i>3 Scoops of Ice Cream</i>            Or  <i>Christmas Pudding</i></p>	<p><b>To Start</b>  <b>Cozze</b>  <i>Mussels in their shells, cooked in a white wine, tomato, garlic and parsley sauce.</i>            Or  <b>Antipasto Misto</b>  <i>Selection of Italian hors d'oeuvres. An array of authentic Italian meats and appetisers served with homemade bread.</i>            Or  <b>Gamberoni</b>  <i>King prawns in a garlic, parsley, white wine &amp; butter sauce, served with a side garnish.</i></p> <p><b>Main Course</b>  <b>Sirloin Botteginio</b>  <i>10oz/284gms Sirloin steak plain or with a cream, Mushroom and Brandy Sauce.</i>            Or  <b>10oz /284 gms Fillet Steak Botteginio</b>  <i>(£5supplement)</i>            OR  <b>Pollo Crema</b>  <i>Grilled chicken breast served in a cream, mushroom and white wine sauce.</i>            Or  <b>Spigola al Aglio e Olio</b>  <i>Sea bass fillets cooked in olive oil, white wine and garlic.</i></p> <p><i>(All main dishes above are served with potatoes and vegetables of the day or chips and salad)</i></p> <p><b>To Finish</b>  <i>Homemade Banoffi Pie</i>            Or  <i>Homemade Tiramisu</i>            Or  <i>Raspberry Pavlova</i>            Or  <i>3 Scoops of Ice Cream</i>            Or  <i>Christmas Pudding</i></p>

