

PICCOLA ITALIA

NOVEMBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 5 PM

TWO COURSES £ 10.95 - THREE COURSES £ 12.95

STARTERS

SOUP OF THE DAY

(Our soup change every day please ask for details)

BRUSCHETTA CAPRINO

(Mixed peppers and goat cheese topped on crusty ciabatta bread)

FISH-CAKE

(Smoked salmon, tuna and prawns)

INSALATA SALMONE

(Mixed salad with cherry tomato and smoked salmon)

ANTIPASTO RUSTICO

(Salami, ham, olives and bruschetta)

MAINS

TAGLIATELLE AI BROCCOLI

(Tagliatelle pasta tossed with broccoli "Vellutata" and anchovies)

POLLO CACCIATORA

(Pan-fried chicken breast in a tomato sauce with olives and capers)

RISOTTO ZUCCA E FUNGHI

(Arborio rice with pumpkin cream and mushrooms)

ORATA AL FORNO

(Oven-baked fillet of Sea-bream)

SCOTTATA DI VITELLO

(Oven-baked slices of Veal topped with rocket and Parmesan cheese)

All mains (except pasta dishes) are served with roasted potatoes and steamed vegetables.

DESSERTS

TIRAMISU

(Italian trifle with coffee and liqueur served with cream and drizzled with chocolate sauce)

BANOFFIE PIE

(base of digestive biscuits topped with banana toffee cream and drizzled with caramel sauce)

CREME BRULE

(Sweet dessert made of a smooth thick custard covered with a hard top of caramelized sugar)