

**SPECIAL
FISSO
MENU**

 **Piccolino**
e Vino

FIXED PRICE MENU



Available Monday to Thursday served between 12noon to 10pm

2 COURSE £11.50 3 COURSE add £3.75

(Price per diner. Please note sorry but no changes can be made to menu fisso)

PRIMI

Zuppa del Giorno or Minestrone

Chefs home made soup of the day or minestrone made with fresh chunks vegetables and a touch of pasta

Focaccia Cosa Nostra (to share between 2)

Pizza base drizzled with garlic, olive oil and fresh pesto served with our own Napoli dip

Zucchine e Carote Fritte

Fried crisp courgette and carrot strips lightly seasoned and served with a spicy arrabiata dip

Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

Bruschetta

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

Mixed Pane E Olive

Focaccia and home made bread slices with the best kalamata and nocellara green olives. Served with golden honey balsamic dip and balsamic with extra virgin olive oil dip

Insalata

Spicy rocket and spinach leaves with pickled beetroot, pine nuts, cherry tomatoes and red onions with black olives dressed with balsamic & olive oil, topped with parmesan shavings, served with breadsticks

SECONDI

Penne Salsiccia

Tubes of De Cecco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with a Italian tomato sauce finished with mozzarella cheese

Lemon Sole con Burro

2 lemon sole fillets cooked in a light glazed butter sauce with a touch of chilli, served on a bed of roast potatoes & side salad **(supplement £3.50)**

Casaraccia Funghi

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

Getzels Vorsht Burger

Grilled Bloom's kosher salami in a ciabatta bun with pickles, lettuce, melted cheese, finished with American Frenchies, mustard, coleslaw served with French fries **(supplement £1.50)**

Pizza Vegetali

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Tuna and Crayfish Spaghetti

Tuna flakes and crayfish tails tossed with De Cecco spaghetti pasta in extra virgin olive oil, garlic, cherry tomatoes, a touch of chilli and fresh rocket **(supplement £3.50)**

Lasagne

Our traditional Italian favourite

Pan Roasted Chicken Thighs

Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash **(supplement £1.50)**

Roast of the Day

Traditional roast of the day served with homemade Yorkshire Pudding & served with all the trimmings **(supplement £1.50)**

Chicken Indiano with Chips

Fresh chicken chunks cooked with onions sauteed with garlic and a touch of chilli in a creamy Indian sauce. Served with chips on the side. **(supplement £1.50)**

Macaroni Italiano

Macaroni pasta coated in an Italian cheese sauce, topped with red cheddar and crispy bacon with a semi-soft egg on top. Served with chips on the side. **(supplement £1.50)**

Posh Fish Burger

Bread crumbed lemon sole strips served in a toasted ciabatta bun. Dressed with creamy mayonnaise and topped with spicy chilli rocket salad. Served with chips and garnish on the side

DOLCI

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

Tiramisu


The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold and topped with cacao powder

Gelato Caramello

Rich vanilla royal ice cream with oodles of caramel sauce with a Rossini chocolate curl wafer

Fruit Cocktail Delight

Rich vanilla ice cream topped with fresh fruit cocktail chopped daily. Dressed with raspberry sauce and whipped cream

Vegetarian  Please inform your waiter of any allergies. Not available during December or Valentine's Day, Mother's day or Easter Sunday. The management reserve the right to withdraw this offer during any high season or bank holidays. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens.