

## Example Donna Margherita Menu

### Antipasti

Calzoncino Donna Margherita	£6.50
Deep fried pizza filled with ricotta cheese, ham, tomato sauce, basil and olive oil.	
Caprese	£8.25
Italian Buffalo mozzarella served with Italian plum tomato and basil.	
Frittura di calamari e gamberi	£8.15
Deep fried calamari and prawns served on a bed of mix leaf salad.	
Calamari arrostiti	£7.95
Wood Oven baked squid in aromatic breadcrumbs, served on a bed of wild rocket salad and infused basil olive oil.	
Carpaccio di manzo scozzese	£8.55
Thinly sliced Fresh scotch fillet of Beef marinated in olive oil, salt and lemon served with rocket salad and parmesan shavings.	
Sauté di Cozze con crostini all'aglio	£6.95
Sautéed Fresh mussels in olive oil, garlic, parsley and white wine Served with garlic croutons.	
Scamorza alla pizzaiola	£7.15
Southern Italian smoked mozzarella cooked in olive oil, garlic, basil and tomato sauce.	
Bruschetta	£4.95
Home made toasted bread served with southern Italian cherry tomatoes chilli, basil and oregano.	
Angioletti (suggested for two people)	£8.90
Deep fried pizza strip mixed with fresh wild rocket, cherry tomatoes and mozzarella, Dressed with vintage balsamic vinegar	
Antipasto tipico Napoletano	£6.75
Selection of three cold antipasti from our buffet Zucchini, aubergine, mushrooms, radicchio, asparagus, anchovies, strip of parma ham and strip of scamorza cheese Selection of three warm antipasti from our buffet Parmigiana of aubergine, faggioli alla messicana, lentils of friarielli, courgettes with bacon and eggs, fried meat ball in tomato sauce	

## Le Paste

Spaghetti Donna Margherita	£7.50
Spaghetti with fresh cherry tomatoes, basil, and fresh parmesan cheese.	
Penne siciliana	£9.85
Penne with violet aubergines tomato sauce and basil topped with buffalo mozzarella.	
Risotto vesuviano	£9.85
Risotto with friarielli, smoked scamorza , Italian salsiccia and parmesan cheese.	
Paccheri mare e monti	£9.95
paccheri with king prawns, mussels, porcini, rocket, aubergine, cherry tomatoes, basil and a touch of chilli.	
Pappardelle Porcini con scaglie di grana e olio tartufato	£9.99
Pappardelle, with porcini, touch of cream, shavings of parmesan and truffle olive oil.	

## Le Paste fresche tipiche meridionali - Fresh home made typical southern Italian pasta

Gnocchi alla sorrentina	£8.95
Fresh home made potatoes dumpling with buffalo mozzarella, fresh basil, parmesan cheese and tomato sauce.	
Scialatielli alla pescatora	£11.99
Home made scialatielli with fresh prawns, cherry tomatoes, calamari, clams, mussels, and fresh parsley. Served in silver foil (al cartoccio).	
Gnocchi salmone asparagi e prosecco	£9.95
Homemade pasta in a salmon, asparagus and fresh cherry tomatoes sauce flambéed with prosecco	
Fusilli de femmene	£10.50
Home made pasta with extra virgin olive oil garlic kings prawns cherry tomatoes and parsley	
Fusilli napoletani alla carbonara verde	£8.99
Homemade pasta cooked with fresh basil pesto, onions, bacon and eggs	

## La carne (meat)

Salsiccia di maiale arrotolata con patate e friarielli	£13.35
Char-grilled pork sausages served on a bed of friarielli and sautéed potatoes.	
Filetto grigliato chef's way	£18.50
<i>Char-grilled lanugos premium Scotch fillet of beef marinated in a chef special dressing(Extra virgin olive oil mixed vegetable, herbs and lemon) served with green salad</i>	
Tagliata di manzo	£16.99
Char grilled sliced Scotch fillet of beef served with wild rocket, vine cherry tomato and parmesan shavings topped with vintage balsamic vinegar.	
Pollo ai funghi porcini	£12.95
<i>Pan fried chicken breast cooked in porcini mushrooms sauce and touch of cream</i>	

## Il pesce (fish)

Pesce spada alla Griglia	£13.45
<i>Grilled sword fish served with mix salad and sauteed spinach</i>	
Spigola alla griglia	£14.99
Char grilled whole sea BASS served with green salad and infuse lemon olive oil.	
Filetto di salmone in crosta	£12.95
fried breaded fresh fillet of salmon served with spinach in butter and crispy potatoes	
Grigliata di pesce	£17.95
Char grilled selection of fresh fish served on a bed of salad and infuse lemon parsley and Garlic olive oil.	

## I Contorni (side dishes)

Green salad	£3.00
Mix salad	£3.50
Tomato and onions salad	£3.50
Rocket and parmesan salad	£4.50
Sautéed Spinach in butter	£3.90
Friarielli in olive oil and chilli	£4.00
Potatoes with bacon and onions	£3.90
Sautéed potatoes	£3.00

## Dessert menu

Dolce del giorno	£4.00
Home Made Tiramisu	£4.00
Torta Caprese	£4.50
Warm almond and chocolate cake served with vanilla pods ice cream	
Zuccotto al cioccolato Bianco	£4.00
Home made sponge cake filled with chocolate ice cream topped with white chocolate	
Zuccotto al cioccolato Scuro	£4.00
Home made sponge cake filled with vanilla ice cream topped with dark chocolate	
Panna cotta	£4.00
Soft Vanilla pudding covered with forest fruit or chocolate sauce	
<u>Ice Cream</u>	
Sorbetto al limone o arancia	£4.00
Lemon or orange sorbet	
Gelati	£4.00
Chocolate or vanilla ice cream	
Tartufo bianco o al cioccolato	£4.00
Vanilla or chocolate tartufo ice cream	
Cassata siciliana al pistachio	£4.00
Pistachio and ricotta cassata or Chocolate cassata	
Affogato al caffè	£4.00
Vanilla ice cream with espresso coffee	
Affettato di formaggi	£6.50
Selection of Italian cheeses	