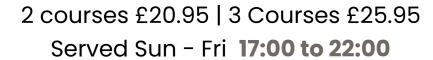
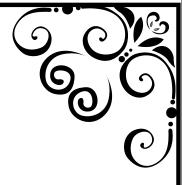


LA PIAZZA ANTICA

SET MENU





STARTERS

Calamari - lightly floured squid rings served with garlic, lemon and parsley mayonnaise

Pate della casa - house chicken liver pate with red onion marmalade and toasted bread

Goats cheese - grilled goats cheese with salad, red onion marmalade crostini's

Arancine - home made mozzarella, mushrooms and saffron arancine with garlic napoli
sauce, grated grana add rocket

Garlic mushrooms - pan sautéed mushrooms on a bed of soft cheese crostini's

Soup of the day - please ask for details

MAIN COURSE

Chicken saltimbocca - chicken escalopes topped with parma ham served with roasted potatoes, broccoli steams, sautéed mushrooms and marsala sauce

Sea bass - pan roasted sea bass fillet served with buttered new potatoes, green beans, and a garlic lemon beurre blanc sauce

Fillet of pork medallions - served with crushed potatoes, sautéed spinach and white wine and shallot sauce

Rigatone arrabbiata - classic arrabbiata sauce with a choice of vegetarian or add pepperoni tossed with rigatoni pasta topped with olive oil rocket

Lasagne al forno - home made lasagne served with garlic bread

Gnocchi alla fiorentina - potato dumplings finished in a creamy spinach and garlic sauce topped with toasted goats cheese crumbs and garlic bread

Pizza formaggio di capra - tomato goats cheese and mozzarella pizza topped with pesto, cherry tomatoes and rocket

Pizza pepperoni - tomato and mozzarella based pizza topped with sliced pepperoni

DESSERTS

Limoncello panna cotta - drizzled with lime coulis and crushed amaretti

Tiramisu della casa - home made tiramisu dusted with chocolate

Gelato alla piazza - Italian gelato with berry salad, crushed meringue and cream