

Mothers Day 30th March

La Piazza Antica

Starter

MAIALE GLASSATO AL MELE

Slow-roasted pork belly, honey & apple glaze, crispy matchstick potatoes

CALAMARI

Lightly floured squid rings, garlic, lemon and parsley mayonnaise

PATE DELLA CASA

Homemade chicken liver pate, red onion marmalade, toasted homemade bread

FORMAGGIO DI CAPRA

Grilled goats cheese, red onion marmalade, mixed leaf salad, homemade crostini

ARANCINE

Homemade mozzarella, mushroom & saffron rice balls, garlic Napoli sauce

FUNGHI AL AGLIO

Garlic mushrooms on a slice of soft cheese toast

ZUPPA DEL GIORNO

Homemade soup

Main Course

POLLO SALTIMBOCCA

Parma ham topped chicken escallops, roasted potatoes, long-stem broccoli, sautéed mushrooms and marsala sauce

FILLETTO DI BRANZINO

Pan roasted sea bass filet, buttered potatoes, green beans, Beurre Blanc sauce

MEDAGLIONI DI MAIALE

Pork filet served, crushed potatoes, sautéed spinach, white wine & shallots sauce

RIGATONI ARRABBIATA

Tube-shaped pasta, garlic & chilli-infused tomato sauce, rocket salad.

Vegetarian or with pepperoni

LASAGNE AL FORNO

Homemade lasagne served with garlic bread

GNOCCHI ALLA FIORENTINA

Potato dumplings, creamy spinach & garlic sauce, toasted goats cheese crumbs

PIZZA FORMAGGIO DI CAPRA

tomato & mozzarella-based pizza, goat cheese, pesto, cherry tomatoes and rocket salad

PIZZA PEPPERONI

Tomato & mozzarella-based pizza topped, sliced pepperoni

PIZZA BIANCA

Fennel sausage, sautéed mushroom, mascarpone, Pecorino Romano cheese, spring onions

Dessert

LIMONCELLO PANNA COTTA

Homemade cream & limoncello liqueur pudding sprinkled with crushed biscuits.

TIRAMISU DELLA CASA

Homemade Marsala & espresso-soaked sponge, cream and mascarpone.

TORTA DI MELE

Warm lattice apple and sultana cake. Served with custard.

GELATO DELLA PIAZZA

Three scoops of Italian ice cream, berry salad, crushed meringue

2 courses £21.95 | 3 Courses £26.95