



Festa Menu Regina

£19.95 per person

STARTER

Croquettes Italiano

Homemade potato croquettes with a soft cheese coated in breadcrumbs, served with a spicy tomato dip.

Italian Bread & Olives

Mixed homemade Italian breads, black and green olives, served with a balsamic dip.

Bruschetta

Toasted Italian homemade bread drizzled with garlic, olive oil, fresh basil and topped with tomatoes.

Polpette Formaggio

Homemade Italian meatballs topped with mozzarella cheese and Napoli sauce.

Aletti Di Pollo

Chicken wings oven roasted and tossed in a sticky sweet sauce with jalapeño peppers.

Funghi Al Crema

Sautéed mushrooms cooked with white wine and a touch of garlic in a cream sauce, served on crostini.

Pacco Ripena

Stuffed thin focaccia bread with sautéed spinach and mozzarella cheese brushed with extra virgin olive oil and fresh rosemary with Parmesan crust, oven baked and served with Napoli dip.

Pate Della Casa

Fresh chicken liver cooked with onion, sweet Italian wine blended until smooth served with homemade chutney and Scottish oatcakes.

Italian Spring Roll

Mozzarella cheese with crumbled Italian sausage wrapped in pastry gently fried served with arrabiata hot sauce dip.

MAIN COURSE

Pollo Cardinal

Chicken breast in a cream and mushroom sauce with a secret twist to the chicken, served with a choice of rice, potatoes, veg, salad or French fries.

Penne Mia Casa

Chunks of chicken, broccoli, mushroom, garlic, cream and a hint of chilli. You will never forgive yourself if you don't try this.

Spaghetti Italiano

Chunks of chicken, pepperoni, mixed peppers and fish mixed in a light tomato sugo with a touch of chilli and De Cecco pasta.

Pizza Al Rosso

Pizza base with red pesto, red onion, cherry tomato and pepperoni sausage with mozzarella cheese.

Pizza Vegetali

Roasted mixed Mediterranean vegetables smothered in a rich Napoli sauce with mozzarella cheese.

Spaghetti Abruzzo

Long thin pasta tossed with fresh cherry tomatoes, garlic, extra virgin olive oil and butter with plenty of chilli flakes and finished with peppery rocket (a spicy hot pasta).

The Pescatore

2 eggs oven baked in our casserole of mixed seafood, borlotti beans, touch of chilli, pesto and cooked in a rich tomato sauce.

Pennette Davido

Pan fried chunks of Italian sausage, red onion and cherry tomatoes, finished in a cream sauce.

Pizza Scozzese

Spicy pepperoni sausage with Stornoway black pudding on a base of mozzarella cheese and tomato sauce.

The Hot American

Two eggs oven baked in our casserole of crumbled Italian sausage, pepperoni sausage & spicy beef strips with Borlotti beans, a touch of chilli and cooked in a San Marzano sauce.

Dessert

Gelato Vaniglia Royale or Gelato Amaretto

Topped with whipped cream & Rossini chocolate wafer

Tiramisu

Spuntini Dough Sticks

Served with caramel & chocolate dipping pots

La Vita
Spuntini