

# LA FIORENTINA

## EARLY EVENING MENU

Tuesday to Thursday 5pm to 7pm £ 19.95 for 2 courses

Friday 5pm to 5.45pm £ 20.95 for 2 courses

Saturday 3.15pm to 5.45pm £ 20.95 for 2 courses

### STARTERS

#### Bruschetta Romana (v)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, Garlic, basil, extra virgin olive oil & finely chopped red onions.

#### Zuppa di cozze (£2.95 Supplement)

Mussels sautéed in extra virgin olive oil, onions, fresh herbs and finished in either: (1) Creamy white wine sauce with garlic and lemon juice or (2) blended tomato, garlic, crushed dried chillies and mixed Italian herbs. Served with Italian bread.

#### Chunky Minestrone (v) Or soup of the day

Served with a slice of thick Italian bread & butter.

#### Funghi Farciti

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise.

#### Gamberoni Piccanti (£2.95 Supplement)

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs, and chili. Served with a slice of garlic bread.

#### Pate Della Casa

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad.

#### Polpettine Piccanti

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

Food Allergies & intolerances – Before ordering please inform our Restaurant Manager about your requirement.

## MAIN COURSES

### Home made Lasagne al forno

Baked to perfection.

### Spaghetti Bolognese/Carbonara/Vegetarian (creamy sauce)

Choose Spaghetti with your choice of sauce.

### Pollo Milanese

Pan fried chicken breast, served with Spaghetti Napoli.

### Pizza Margherita (v)

Stone baked pizza with cheese & tomato. Extra toppings meat £ 3.50, vegetables £ 2.50.

### Spaghetti Marinara (£ 3.50 supplement)

Spaghetti tossed with a selection of seafood, squid, king prawns and mussels, blended with wine, chili, tomatoes, garlic, and fresh herbs.

### Penne Principessa

Penne pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes sauce, garlic, basil, and cream.

### Beef Chianti

Sliced of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, wild mushrooms and rosemary gravy with baby potatoes and vegetables.

### Penne Arrabbiata (v)

Pasta tossed in a sauce made with olive oil, onions, garlic, chili pepper, tomatoes and fresh herbs.

### Risotto Funghi (v)

Arborio rice cooked with mixed porcini mushrooms and a touch of cream.

### Salmon Fiorentina (£ 6.95 Supplement)

Grilled fillet of Scottish Salmon served with a sauce made with spinach, sundried tomatoes, parmesan, and cream. Served with rice.

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