

PINOCCHIO'S

RISTORANTE & PIZZERIA
ESTD 1982

STARTERS

Fegatini alla Veneziana | Sautéed chicken livers with onions and chilli

Melone Fantasia (v) | Seasonal melon and exotic fruits, served with a fruit coulis

Funghi Ripieni (v) | Mushrooms filled with garlic butter and breadcrumbs

Spicy Chicken Wings | Served in a garlic and chilli sauce

Minestrone alla Paesana (v) | Freshly made Italian vegetable soup

Smoked salmon and prawns | Served on a bed of salad leaves with marie rose sauce

Brie (v) | Deep fried brie served with cranberry sauce

Italian Antipasto | A selection of cured Italian meats

Paté della Casa | Homemade paté

MAINS

Pollo Diane | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

Steak Diane | thinly pounded sirloin steak, cooked with mushrooms, onions and French mustard finished with cream and wine

Salmon and Scallops | Fillets of salmon rolled with scallops in a creamy crayfish and thermidor sauce

Pizza Diavola | Spicy salami

Pizza Romana | Ham and mushrooms

Lasagne al Forno | Layers of pasta with bolognese sauce

Vegetarian Lasagne (v) | Layers of pasta with Mediterranean vegetables

Penne all'Arrabbiata | Pasta tubes in a spicy, salami, peppers and tomato sauce

Tortelloni di Ricotta e Spinaci | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

DESSERT

Mixed Berry Meringue Nest, Chocolate Fudge Cake or Tiramisu

TO FINISH

Coffee

All our dishes may contain nuts or traces of nuts.

£26^{.90} per person