

FRESCO

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A TRULY AUTHENTIC TASTE OF ITALY

Wine & Dine for

£10

2 Courses

Plus half a carafe of house

wine*

(or drink of your choice)

£10 per person offer applies Tuesday, Wednesday & Thursday and all day Sunday

* Includes starter, main course and half carafe (37.5cl) of house red, white or rosè wine or any one drink of your choice

To start

Giovanni's black pudding speciality

Black pudding cooked in white wine, french mustard and creamy sauce

Funghi ripieni V

Stuffed mushrooms

Fegatini di pollo

Chicken livers sautéed with onions, chilli and peppers, finished with a touch of wine

Zuppa del giorno V

Home made soup of the day served with Riccio's home made bread

Melone V

Fresh melon served with a selection of fresh fruit

Calamari fritti

Deep fried squid served on salad leaves with tartar sauce (optional)

Whitebait

Deep fried Whitebait with a sprinkle of paprika

Pate giovanni

Giovanni's chicken liver pate served with homemade toasted bread

Spicy chicken wings

Oven baked spicy chicken wings

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Main Courses

Stroganoff

Strips of fillet steak cooked in a creamy sauce finished with a touch of red wine and Dijon mustard, served with rice

Pollo alla panna

Chicken breast strips cooked with cream, onions and mushrooms, served with rice or vegetables

Pork chop

Pork chop cooked in a sauce of English mustard, white wine, spring onion, parsley and fresh cream, served with Zio Paolo's seasonal vegetables

Salmone principessa

Poached salmon cooked in a sauce made with prawns, tomatoes and fresh cream, served with Zio Paolo's seasonal vegetables

Crespella vegetariana V

Folded pancake filled with fresh spinach, garlic, onions and mushrooms

Lasagne

Pasta layers with bolognese and béchamel sauce

Spaghetti bolognese

Pasta served with bolognese sauce

Penne giovani V

Pasta tubes in tomato sauce with sautéed seasonal vegetables, cherry tomatoes, chilli, olive oil and basil, topped with parmesan shavings

Tortelloni fiorentina V

Green pasta filled with ricotta cheese and spinach, served in a rich creamy sauce with spinach and petit pois

Penne melenzana

Pasta tubes served in a tomato sauce with parma ham, aubergine, sun blushed tomato and basil

Tortelloni all'ortolano V

Green pasta filled with ricotta cheese and spinach, cooked with mushrooms, onions, petit pois, spinach, courgette, mascarpone cheese and a touch of tomato sauce

Fusilli alfredo

Pasta cooked with smoked chicken, ham and cream

Fusilli fresco fresco

Pasta cooked with courgette, prawns, onion, cream, finished with a touch of tomato sauce

Tortellini panna

Meat filled pasta served in a creamy sauce of ham, onion, white wine and mushroom

Risotto vegetariano V

A rice dish with local seasonal vegetables

Pizza calabrese

Spicy salami and chilli beef

Pizza cardinale

Ham and mushroom

Pizza margherita V

The classic mozzarella cheese, tomato and oregano pizza

Pizza tropicale

Ham and pineapple

Pizza vegetariana V

Selection of fresh vegetables

V = Vegetarian dish

