

SPECIALS



Starters

INSALATA CAPRESE £5.20 V

Traditional Italian tomato and mozzarella salad, finished with fresh oregano and basil

DUO MOZZARELLA & BRIE £6.20 V

Deep fried mozzarella and brie wedges served with a cranberry sauce

COZZE MARINARA £7.30

New Zealand mussels cooked in a garlic, tomato and white wine sauce, served with our own freshly baked bread

FRITTO MISTO £7.30

Deep fried prawns, calamari and white bait

SCALLOPS AND BACON £7.95

Pan fried scallops with bacon, garlic and white wine set on a bed of fresh salad

Main Courses

PARMIGIANA £7.95 V

Oven baked layers of aubergine in a tomato sauce with basil, boiled egg, parmesan cheese and topped with mozzarella

CANNELLONI £8.20

Pasta tubes filled with minced beef, béchamel and bolognese sauce

AGNOLOTTI LOBSTER £8.90

Large pasta parcels filled with lobster and salmon cooked in a creamy sauce

POLLO ANGELINA £11.20

Pan fried flattened chicken breast coated in breadcrumbs and served with a creamy mushroom sauce on the side, accompanied with Zio Paolo's local seasonal vegetables of the day

STROGANOFF £12.95

Strips of fillet steak cooked in a creamy sauce finished with a touch of red wine and Dijon mustard, served with rice or with Zio Paolo's local seasonal vegetables

LAMB SHANK £12.95

Oven baked lamb shank served on a bed of creamy mashed potato finished with Giovanni's freshly prepared mint gravy, accompanied with Zio Paolo's local seasonal vegetables

DUO DI SPIGOLA E PESCEPADA £15.95

Fillets of swordfish and seabass pan seared and cooked with white wine, olive oil, lemon juice and local cherry tomatoes, accompanied with Zio Paolo's local seasonal vegetables

Zio Paolo (Uncle Paul) is a market gardener from Parbold. He has been growing the finest fruit and vegetables for over 40 years. Born in Calabria – he is our valued family friend and grows all our ingredients to order! You can visit his shop at 16 Lathom Avenue, Parbold, WN8 7DT