

Ristorante Luigi
Table D'hôte Menu
November 2017

2 Courses **£16.50** or 3 Courses **£19.50**

GRILLED GOATS CHEESE WITH ROASTED PEPPER AND PESTO DRESSING
GARLIC MUSHROOMS WITH CRISPY PANCETTA ON A TOASTED CROUTON
SEASONAL MELON WITH MIXED BERRIES AND FRUIT COULIS

MUSSELS MARINARA - *Served with a sauce of tomato, white wine and garlic*

ZUPPA DEL GIORNO - *Soup of the Day*



PIZZA FUNGI - *Tomato sauce, garlic, oregano, mozzarella and mushrooms (V)*

LINGUINE KING PRAWNS - *Served with chilli, garlic, white wine & tomato sauce*

PENNE AL PESTO - *Served with a delicious pesto sauce*

RISOTTO AI POLLO E FUNGI - *Chicken, tomato, mushrooms, cream and red peppers*

LASAGNA ALL'EMILIANA - *Oven baked pasta, tomato sauce, béchamel, meat ragu layered
& topped with mozzarella cheese*

PETTO DI POLLO VAL D'AOSTA - *Escalope of chicken topped with parma ham, white wine and butter £5.00 extra*

BISTECCA PIZZAIOLA - *Sirloin steak served with tomato, oregano and a hint of garlic £7.50 extra*

GRILLED SEA BASS - *With a lemon dressing £6.00 extra*

ESCALOPES OF PORK PEPE NERO - *Topped with cream, brandy & black pepper sauce - £7.00 extra*

POACHED SALMON VERINIQUE - *Served with cream & white wine £6.00 extra*

SERVED WITH VEGETABLES AND POTATOES OF THE DAY



A SELECTION OF FRESHLY PREPARED SWEETS FROM THE TROLLEY



COFFEE & CHOCOLATE MINTS

£2.50 extra