

Per Tutti Ristorante Italiano

Set Lunch SAMPLE Menu

Starter:

Brie Fritto	Deep fried Somerset brie coated in breadcrumbs with summer fruit compote
Zuppa del Girono	Home-made soup of the day with warm Italian bread
Bruschetta al Pomodoro	Cherry vine tomatoes, pesto, red onions & basil on garlic toasted ciabatta, drizzled with extra virgin olive oil (V)
Funghi Trifolati	Oyster mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough (V)
Calamari Fritti	Squid fried until golden served with a lemon wedge & home-mad tartare sauce
Insalata di Pescine Burrata	Creamy burrata cheese, peach & tomato salad with toasted crostini
Gamberoni Picante	Pan-fried king prawns sautéed in lemon, parsley, white wine & cherry sauce with a touch of chilli, served with toasted Italian breads for dipping - £3 supplement

Mains:

Linguine di Mare	Tender squid, mussels, tiger prawns, clams & cherry tomatoes in white wine, parsley & light tomato sauce
Pollo alla Milanese	Pan-fried chicken breast coated in breadcrumbs & served with spaghetti Pomodoro
Fettuccine Luganica	Italian sausage meat in red wine, rosemary, tomato & cream sauce
Risotto Vegetariana	Roasted vegetable risotto in a light tomato sauce with a touch of chilli (V)
Calzone Pizza	Mozzarella, ham, pepperoni, mushrooms, caramelised onions topped with our home-made tomato sauce
Gnocchi	With green beans, baby spinach, sun blushed tomato & basil pesto finished with parmesan shavings (V)
Costata	Grilled 10 oz rib eye steak with peppercorn sauce or garlic butter, served with French fries (£5 supplement)
Pollo Mediterraneo	Pan-roasted chicken supreme on aromatic spiced giant couscous & rocket salad

DESSERT:

Strawberry Cheesecake Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla gelato

Torta Limone Delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue & served with lemon sorbet

Home-made Tiramisu The Italian classic made from layers of espresso-soaked sponge & mascarpone with coffee liqueur

Home-made Crème Brulee Rich vanilla custard with a crisp caramel shell
