

# Cosmopolitan Menu

£18.95 per person

Cosmopolitan cocktail to start

## STARTER - PRIMI

### Crostino Con Amalfi

Pane topped with sautéed garlic mushrooms and cannellini beans with a twist of lemon and pecorino shavings.

### Mozzarella in Carrozza

Deep fried mozzarella cheese, coated in herbal breadcrumbs. Served with our famous tomato and basil sauce.

### Bruschetta Sorrentina

Pane topped with chopped Tomatoes, garlic and fresh basil, finally drizzled with olive oil.

### Soup of the day

Please see waiter/waitress

## MAIN - SECONDI

### Pizza Caprese v

Tomato base with garlic, topped with Goats cheese, asparagus and mozzarella.

### Penne Salsicce Veronesi

Oven baked Italian sausages, sundried Tomato and Fresh thyme, topped with Mozzarella cheese.

### Risotto Verdi v

A delicious slowly prepared risotto with courgettes, asparagus and green peas. Served with parmesan shavings.

### Pollo Alla Cacciatora

Chicken stew on the bone with bay leaves, anchovies, Chianti and olives. Served with polenta or penne pasta.

### Nicoise

Tuna, new potatoes, tomatoes, free range egg, anchovies, olives and capers. Served with parmesan croutons.

## DESSERTS - DOLCE

### Dolce Alla Banana Caramellata

Biscuit base filled with fresh bananas. Topped with caramel, cream and chocolate flakes.

### Tiramisu

Homemade tiramisu made with a secret recipe that originated from Florence. First made in 1978 at La Margherita.

### Mixed Ice Cream (three scoops)

Vanilla, Strawberry, Chocolate, Pistachio, Toffee and Coffee.

# Argento Menu

£20.95 per person

## STARTER - PRIMI

### Mozzarella in Carrozza

Deep fried mozzarella cheese, coated in herbal breadcrumbs. Served with our famous tomato and basil sauce.

### Fegatini Di Pollo Al Rosmarino

Chicken liver pan fried in olive oil, finished with white wine and rosemary. Served on a bed of polenta.

### Funghi Rigoletto v

Large filled mushrooms, topped with ricotta and garlic sautéed spinach. Grilled with pecorino cheese.

## MAIN - SECONDI

### Risotto Di Funghi v

Porcini mushrooms, onions, parsley and parmesan shavings.

### Insalata Alla Cesae

Char-grilled chicken, pancetta, parmesan croutons, cos lettuce, anchovies with a grana padano dressing.

### Cosciotto' D'Agnello Brasato

Lamb shank with root vegetables. Served with garlic mash potatoes.

### Salmone Al Limone

Grilled Salmon fillet with lemon butter served on a bed of sautéed spinach and asparagus. Accompanied with new potatoes.

## DESSERTS - DOLCE

### Tiramisu

Homemade tiramisu made with a secret recipe that originated from Florence. First made in 1978 at La Margherita.

### Godere Al Cioccolato

Chocolate Cake, mousse and fudge icing coated with chocolate chips and cream.

# Olo Menu

£25.95 per person

## STARTER - PRIMI

### Caprese v

Buffalo mozzarella, fresh tomatoes, olive oil and basil.

### Costine Di Maialino Orientale

Baby back ribs cooked with oriental spices in our own secret recipe.

### Funghi Rigoletto v

Large filled mushrooms, topped with ricotta and garlic sautéed spinach. Grilled with pecorino cheese.

## MAIN - SECONDI

### Vitello Saltimbocca

Pan Fried Veal escalope layered with Parma Ham, finished off with white wine and sage. Served with vegetables and potatoes of the day.

### Risotto Verdi

A delicious slowly prepared risotto with courgettes, asparagus and green peas. Served with parmesan shavings.

### Pollo Diavolla Della Margherita

This recipe has been developed by Horachio - head chef 1978. Half crust chicken on the bone, marinated in Garlic, bay leaves and red wine for 24 hours. Served with sautéed potatoes.

### Branzino Al Canoa

Boneless sea bass slowly grilled with lemon, olive oil and garlic. Served with spaghetti olio aglio.

## DESSERTS - DOLCE

### Tiramisu

Homemade tiramisu made with a secret recipe that originated from Florence. First made in 1978 at La Margherita.

### Godere Al Cioccolato

Chocolate Cake, mousse and fudge icing coated with chocolate chips and cream.

### Cheese and Biscuits

A selection of Italian and continental cheeses Served with biscuits, tomato and celery.