



IL Pescatore

STARTERS

Funghi Farciti (V)

Mushrooms stuffed with a selection of chopped vegetables served in a tomato and garlic sauce and topped with mozzarella

Whitebait

Lightly fried whitebait presented on a bed of lettuce served with a garlic mayonnaise dip and lemon wedge

Cocktail di Gamberi

A classic combination of prawns and marie rose sauce

Minestrone (V)

Traditional minestrone soup made with mixed vegetables served in a tomato broth

Canelloni

Rich beef ragu rolled in pasta sheets served in a tomato sauce and bechamel topped with mozzarella

Mussels Marinara

Pan fried mussels in garlic, white wine, tomato sauce and parsley

Rigatoni Quattro Formaggi (V)

Rigatoni pasta served a delicious creamy four cheese sauce

Filetto di Sgombro

Grilled fillet of mackerel served with a salad of wild fennel beetroot and horseradish

MAINS

Appropriate dishes are served with a selection of vegetables

Sea Bass Mediterranea

Pan fried fillet of sea bass cooked with cherry tomatoes, courgette and white wine

Lasagne Al Forao

Rich beef ragu, layers of pasta, tomato sauce, bechamel and mozzarella

Tacchino

Traditional Christmas turkey with all the trimmings

Pizza (V)

Pizza of your choice from the main menu (Vegan options available)

Melenzane Parmigiana (V)

Sliced aubergine layered with mozzarella, tomato sauce and basil baked and topped with parmesan

Liver Veneziana

Calves liver pan fried with red onions and capers in a red wine sauce, served on a bed of mashed potato and topped with pancetta

DESSERTS

Selection of desserts from the main menu

Coffee

£29.95 Per Person