

# 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**

**£32.95 Per Person**