

# PRONTO MENU

2 COURSES - £10.95

3 COURSES -£12.95

HALF LITER HOUSE WINE £8.95

## STARTERS

SOUP OF THE DAY SERVED WITH CRUSTY BREAD & BUTTER

\*\*\*\*

PANZANELLE SERVED WITH GARLIC MAYO OR MARIE ROSÉ DIP

\*\*\*\*

PORK RIBS – SLOW COOKED AND GLAZED IN STICKY BARBECUE SAUCE

\*\*\*\*

CREAMY GARLIC MUSHROOMS GRATIN TOPPED WITH PARMESAN CRUMBS

\*\*\*\*

SMOOTH DUCK PATE WITH ITALIAN FRUIT CHUTNEY AND CROSTINI

## MAINS

AMATRICIANA – FRIED PANCETTA, ONION AND CHILI  
TOSSED IN A RICH TOMATO SAUCE WITH TORTIGLIONI

\*\*\*\*

CEASAR SALAD – ROMAN LETTUCE,  
CHICKEN AND CROUTONS DRESSED WITH CEASAR DRESSING,  
PARMESAN CHEESE AND ANCHOVY

\*\*\*\*

CHARCOAL GRILLED PORK LOIN IN SICILIAN SPICED ORANGE SAUCE,  
SERVED WITH MIXED VEGETABLES

\*\*\*\*

BUTTERFLY CHICKEN BREAST MARINATED IN OLIVE OIL,  
GARLIC AND LEMON ON TOMATO SALAD, SERVED WITH PANZANELLE

\*\*\*\*

TIGER PRAWN AGLIO OLIO – TIGER PRAWNS,GARLIC,CHILLI AND OLIVE OIL TOSSED WITH  
SPAGHETTI

\*\*\*\*

TORTIGLIONI BOSHIOLA – CREAMY GARLIC MUSHROOM SAUCE TOSSED WITH TORIGLIONI  
AND A HINT OF TRUFFLE OIL

\*\*\*\*

SPAGHETTI POMODORO – SPAGHETTI IN AN ITALIAN TOMOATO, WHITE WINE AND HERB  
SAUCE

DESSERT OF THE DAY OR ICE CREAM

SERVED FROM 5 PM - 6:30 PM.  
TABLE MUST BE VACATED BY 7:30 PM