



Wine & Dine £12

Tuesday, Wednesday & Thursday and
all day Sunday

Wine & Dine £16

Friday & Saturday

Wine & Dine =

2 Courses

plus half a carafe of house wine*
(or drink of your choice)

* Includes starter and main course or main course and dessert from the wine and dine menu and half carafe (37.5cl) of house red, white or rosé wine or any one drink of your choice (special wine and Guinness not included). Please note some dishes have a supplement which is clearly indicated.

add a dessert or Ice cream for just £2

starters

funghi ripieni V

stuffed mushrooms

funghi dolce latte V

sautéed mushrooms cooked with onion, white wine, garlic, Italian dolce latte cheese and a touch of cream, served on a crouton with rocket salad

calamari fritti

deep fried squid served on salad leaves with tartar sauce (optional)

seafood platter

a selection of breaded seafood including: scampi, scallops and white fish, served on salad leaves with tartar sauce (optional)

melone V

fresh melon served with a selection of fresh fruit (add parma ham for just £2 extra)

zuppa del giorno

home made soup of the day

fegatini di pollo

chicken livers sautéed with mushrooms, onions, chilli and peppers, finished with a touch of wine

chicken goujons

tender pieces of chicken breast coated in breadcrumbs served with a spicy salsa dipping sauce

giovanni's black pudding speciality

black pudding cooked in white wine, french mustard and a creamy sauce

pate baffo

Andrea Baffo's chicken liver pate served with toasted bread

bruschetta V

fresh toasted bread topped with fresh tomatoes, olive oil, garlic and basil

cocktail di gamberetti (£1 supplement)

prawn cocktail served on salad leaves with marie rose sauce

gamberoni orientale (£2 supplement)

pan fried king prawns with garlic, chilli, spring onions, ginger, cherry tomatoes and white wine

spare ribs (£1.50 supplement)

pork ribs in a barbecue sauce

side orders

pane all'aglio - garlic pizza bread V :

plain	£3.20
cheese	£4.40
tomato	£3.90
diavola (chilli, onion and tomato)	£4.10

chips	£2.20
mixed salad	£3.95
tomato and red onion salad	£3.50
bowl of mixed olives	£3.50

All appropriate main course dishes will be served with Zio Paolo's potatoes and seasonal vegetables of the day (grown locally in Parbold)

V denotes dishes which are vegetarian

Please advise us if you have any special dietary requirements

main courses

lasagne

pasta layers with bolognese and béchamel sauce

cannelloni

pasta tubes filled with our minced filling of beef and vegetables, topped with béchamel, bolognese and tomato sauce

penne arrabiata

pasta tubes with tomatoes, mushrooms, spicy salami, onions and chilli

penne melanzana

pasta tubes served in a tomato sauce with parma ham, aubergine, sun blushed tomato, onions and basil

spaghetti bolognese

pasta served with bolognese sauce

spaghetti pescatore

pasta served with mixed seafood, tomato, garlic & basil

penne giovani V

pasta tubes in tomato sauce with sautéed seasonal vegetables, cherry tomatoes, chilli, olive oil and basil, topped with parmesan shavings

tortelloni all'ortolano V

pasta filled with ricotta cheese and spinach, cooked with mushrooms, onions, petit pois, spinach, courgette, mascarpone cheese and a touch of tomato sauce

fusilli alfredo

pasta cooked with smoked chicken, ham and cream

fusilli fresco fresco

pasta cooked with courgette, prawns, onion, cream, finished with a touch of tomato sauce

tortellini panna

meat filled pasta served in a creamy sauce with ham and peas

agnolotti lobster (£2 supplement)

large pasta parcels filled with lobster and salmon cooked in a creamy sauce

risotto vegetariano V

a rice dish with local seasonal vegetables

crepella vegetariana V

folded pancake filled with fresh spinach, courgettes, garlic, onions and mushrooms

crepella di pollo

folded pancake filled with chicken, ham and mushrooms in a creamy sauce

pizza

any 12 inch pizza – see our pizza suggestions at the back of the menu

pollo cacciatore

chicken breast cooked with tomatoes, peppers, onions, mushrooms and white wine

stroganoff

strips of fillet steak cooked in a creamy sauce finished with a touch of red wine and Dijon mustard, served with rice

salmone principessa

poached salmon cooked in a sauce made with prawns, tomatoes and fresh cream

bistecca ai ferri (£4 supplement)

charcoal grilled sirloin steak served plain or with one of the following sauces:

diane sauce: sauce of onions, mushrooms, french mustard, brandy and cream

valdostana sauce: a creamy tomato sauce finished with ham and topped with melted mozzarella cheese

volcano sauce: mixed peppers, onions, tomatoes, garlic and tabasco

pizzaiola sauce: tomato, olives, capers, anchovies and garlic

pepper sauce: cream, brandy and black peppercorns

dolce latte sauce: cream, brandy and dolce latte cheese

pollo napoli (£3 supplement)

pan fried chicken breast filled with mozzarella cheese served with a sauce of cherry tomatoes, garlic, oregano and thyme

scoloppa di maiale al pepe

flattened pork cooked with cream, brandy and black peppercorns

gamberoni mimico (£5 supplement)

king prawns pan fried with white wine, spring onions, cherry tomatoes and ginger, served with a timbale of rice with lime zest

seabass tagliolini (£4 supplement)

grilled seabass served with taglioline pasta cooked with cream, mushrooms and onions

catch of the day (see specials blackboard)

please ask a member of the team for details of the local catch of the day, freshly prepared as you like it!

desserts & coffee

add any dessert or ice cream from our daily selection for just £2 extra

cheese & biscuits	£6.50
cappuccino/ latte	£2.20
espresso	£1.90
pot of tea	£1.90
liqueur coffee	£4.10

All starter and main course dishes can be purchased individually if you do not want them as part of the offer