

EST.  1984

PREMIO SET MENU

3 COURSES | £40



DON GIOVANNI

CUCINA ITALIANA

Manchester

ANTIPASTI

BRUSCHETTA POMODORO

TRADITIONAL ITALIAN BRUSCHETTA MADE WITH CHERRY TOMATOES, BASIL AND RED ONIONS

ZUPPA DI MINISTRONE

HOMEMADE WITH CARROTS, POTATO, CELERY AND PEAS

CALAMARI

HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP

POLPETTE ALLA CASERECCIA

HOMEMADE MEATBALLS COOKED IN A LIGHT CHERRY TOMATO SAUCE WITH FRESH BASIL AND HOMEMADE SOURDOUGH

CROCCHETTA DI PESCE

FRESHLY MADE HADDOCK AND SALMON FISHCAKES, SERVED WITH A HOMEMADE SWEET CHILLI DIP

(SUPPLEMENT £2.50)

CARPACCIO DI MANZO

THINLY SLICED BRITISH FILLET STEAK WITH HOMEMADE DRESSING, ROCKET AND AGED PARMESAN

(SUPPLEMENT £3.50)

ANTIPASTO ITALIANO (FOR ONE)

SELECTION OF CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS SERVED WITH GRISSINI STICKS

(SUPPLEMENT £3.50)

SECONDI

RISOTTO AL FUNGHI

WILD MUSHROOM RISOTTO WITH PARMESAN AND TRUFFLE OIL

LASAGNE

HOMEMADE CLASSIC WITH BOLOGNESE & BÉCHAMEL SAUCE TOPPED MOZZARELLA, BASIL & TOMATO

POLLO PORCINI

CHICKEN FILLET BAKED AND SERVED IN A CREAMY MUSHROOM SAUCE

PIZZA PRIMEVERA

WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PEPPERS AND SPINACH

TAGLIATELLE GAMBERONI

TAGLIATELLE PASTA WITH KING AND BABY PRAWNS IN A CHILLI TOMATO SAUCE

(SUPPLEMENT + £3.00)

FILLETTO

200G. OUR STEAKS ARE COOKED IN A JOSPER OVEN AT 400C. IT SMOKES & COOKS THE MEAT RESULTING IN A SUPERIOR TASTING STEAK.

(SUPPLEMENT + £12.00)

FILETTI DI BRANZINO

PAN FRIED ANGLESEY FARMED SEA BASS FILLET ON A BED OF SPINACH

(SUPPLEMENT + £3.50)

DOLCI

TIRAMISU

HOMEMADE CLASSIC WITH COFFEE AND MASCARPONE

CRÈME BRÛLÉE

HOMEMADE FRENCH CUSTARD, FRESH RASPBERRIES WITH A CARAMELISED SUGAR TOP, SERVED WITH A HOMEMADE BISCUIT

ICE CREAM / SORBET

CHOOSE FROM OUR ASSORTED FLAVOURS OF HOMEMADE ITALIAN ICE CREAM. PLEASE ASK YOUR SERVER.

PANNA COTTA

HOMEMADE WITH CREAM AND VANILLA, TOPPED WITH A WINTER BERRY COMPOTE