

# Andiamo

## FESTA DELLA MAMMA £21.95

11th March 2018 // 12pm-5pm // 3 Courses

### Minestrone (v)

Freshly prepared vegetable soup served with homemade bread

### Zuppa del Giorno

Freshly prepared soup of the day served with homemade bread

### Melone e Gamberetti

Sweet chilled honeydew melon and Icelandic prawns in a Marie rose sauce, dusted with paprika

### Arancini di Riso

Homemade risotto balls with mushrooms, peas, parmesan and saffron, golden fried and served with a spicy tomato sauce

### Mozzarella Tricolore (v)

Slices of buffalo mozzarella alternated with vine tomatoes on a layer of rocket, drizzled with extra virgin olive oil and finished with fresh basil

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### Penne all' Inferno

Penne tossed with chicken and nduja in sauce of tomato, garlic, chilli, cream and parsley

### Trota Grenoblese

Fresh fillets of trout cooked with garlic, olive oil, lemon juice, capers and butter, served with broccoli and boiled potatoes

### Pollo Contadina

Supreme of corn fed chicken oven baked and served with vegetable ratatouille and cherry tomatoes, finished with aged balsamic reduction

### Pizza del Cliente

Pizza Margherita with your choice of two toppings

### Lasagne alla Contadina (v)

Layers of egg pasta sheets alternated with béchamel, tomato, assorted roasted vegetables and cheese, traditionally baked

### Bistecca alla Griglia (£5.00 supplement)

9 oz Sirloin of Scottish beef char grilled and cooked to your liking and garnished with tomatoes and mushrooms, served with hand cut chips

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### Gelato di Lussuria

Vanilla and Scottish tablet ice cream

### Meringue con Panna

Meringue served with fresh cream, berries and fruit coulis

### Torta di Mela

Home made apple pie served warm with a ball of vanilla ice cream