**VALLE D’ORO MENU**

|  |  |
| --- | --- |
| **ANTIPASTI FREDDI –cold starters**  Melone di Stagione (Iced Melon) - *£6.20*  Paté di fegato (Home made liver paté) - £6.90  Avocado e Gamberetti (Avocado & prawns in a Marie Rose sauce) - £7.90  Pera Avocado ( Avocado pear with Valle D'Oro dressing) - £5.90  Avocado Alla Caprese (Avocado with tomatoes & mozzarella) - £6.90  Prosciutto di Parma e Melone (Parma ham & melon) - £8.90  Antipasto Italiano (Selection of cured meats) - £8.90  Insalata Frutti di Mare (Seafood salad) - £7.20    Cocktail di Gamberetti (Prawn cocktail) - £6.90 | **ANTIPASTI CALDI –hot starters**  Asparagus Pancake (Topped with melted cheese) - £7.90  Funghi alla Milanese (Deep fried mushrooms in breadcrumbs) - £6.90  Lumache al Vino Bianco ( Snails in garlic, parsley & wine) - £6.90  Sardine alla Griglia (Grilled sardines) - £6.20  Bianchetti Fritti (Fried whitebait) - £7.90  Calamari Fritti (Deep fried squid) - £7.90 |
| **PASTA (as a main course £8.90)**  Spaghetti alla Napoletana (with garlic, basil & tomato sauce) - £6.90  Spaghetti Bolognese (with meat sauce) - £6.90  Spaghetti alla Carbonara (with pancetta, egg & cream) £7.90  Spaghetti Marinara (with baby clams, prawns, calamari, garlic & tomato sauce) - £7.90  Cannelloni Ripieni- (pancakes filled with veal & cheese) - £6.90  Lasagne Verde al Forno (homemade lasagna) - £6.90  Tagliatelle Valle D'Oro (with mushroom, ham, basil, cheese & cream)-£6.90  Penne all' Arrabiata (with tomato, basil & chilli) - £6.90 | **PESCE**  Scampi Fritti (deep fried scampi served with tartare sauce)- £15.90  Scampi Provinciale (with garlic, tomato & herbs on a bed of rice) - £15.90  Concha al Valle D'Oro (shell with scallops, prawns & scampi gratinated in cheese sauce) - £15.90  Parrillada "Galicia" (variety of fresh grilled fish) - £15.90  Spigola alla Griglia (Grilled seabass in butter, wine, lemon & herbs)- £15.90 |
| **CARNE**  Scaloppine alla 'Carmen'- Slices of veal with mushrooms, artichokes & ham  £12.50  Gourmet di Vitello- Slices of veal with prawns, mushrooms, basil & wine  £12.50  Scaloppine Marsala- Fillets of veal cooked in Marsala wine - £12.50  Escalloppe 'Salome'- Deep fried escalope of veal in breadcrumbs filled with asparagus & cheese in a wine & garlic sauce - £12.50  Scalloppe Pizzaiola- Veal escalopes with tomato, capers, olives, garlic & basil in white wine sauce - £12.50  Bistecca San Carlo- Sirloin steak cooked with mushrooms, peppers, onions & red wine sauce - £16.90  Bistecca Pizzaiola- Sirloin steak cooked with black olives, capers, tomato, garlic & white wine sauce - £16.90  Bistecca Diana- Thinly sliced steak cooked with mustard, wine, mushrooms & cream - £16.90  **GRILLS**  Filetto di Manzo- Fillet steak - £17.90  Sirloin Steak - £15.90 | **CARNE**  Filetto di Manzo au Poivre- Fillet Steak In A Green Peppercorn & Brandy Sauce - £18.90  Filetto Mignons- Thinly Sliced Fillet Steak In A Cream, Brandy & Mushroom Sauce - £17.90  Tornedo Favorita- Fillet On Crouton Garnished With Paté, Asparagus & Madeira Wine Sauce - £18.90  Suprema 'Annabella'- Chicken Supreme Cooked In White Wine, Cream & Mushrooms - £10.90  Pollo alla Cacciatore- Chicken with onions, mushrooms, artichokes, tomatoes & rosemary in wine & cream - £10.90  Pollo Valdostana- Chicken With Ham & Cheese In A Tomato Sauce - £10.90  Pollo dello Chef- Chicken With Tomato, Garlic & Basil In White Wine -£10.90  Pollo "Manuel"- Chicken cooked with green peppercorns, fresh mint, cream & brandy - £10.90 |
| **DESSERTS**  Formagi- Cheese  £6.90  SWEETS FROM THE TROLLEY £3.90 | **VEGETALI & INSALATA**  Vegetali (per portion)-Broccoli, spinach, beans, zucchini, carrots or cauliflower - £1.50  Patate (per portion)- Sauté, french fried or boiled - £1.30  Insalata Mista- Mixed salad - £3.00  Insalata di Pomodoro e Cipolla- Tomato & onion salad - £3.00  SELECTION OF FRESH VEGETABLES & POTATOES £4.50 |