**VALLE D’ORO MENU**

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