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Gluten Free Menu
YOU CAN MIX \& MATCH WITH OTHER SET MENUS

## Starters

Terrine di Pate
Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with gluten free bread.

Minestrone v
The classic Italian vegetable soup.

MUSSELS ALLA PROVINCIALE
£2.50 Supplement Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

CLASSIC PRAWN COCKTAIL £2.50 Supplement
Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves and gluten free bread.

SEASONAL MELON

## Main Courses

## PASTA PRINCIPESSA

Gluten free penne tossed in a sauce made with marinated chicken breast, Parma Ham, salami, white wine, petit pois, fresh tomatoes, garlic and cream.

PENNE ARRABBIATA ALLA CAPRESE $V$
Gluten free penne pasta in a spicy tomato sauce and Mozzarella cheese.

SEARED OF CHICKEN BREAST CAPRI
Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

ROASTED SCOTTISH Sirloin
£3.50 Supplement
TUSCANY STYLE
Slices of baked Sirloin of Beef cooked with onions, tomatoes, mushrooms and red wine sauce and served with fresh vegetables and mash potatoes.

## Dolci Desserts

Assorted ICE CREAM
Trio of Italian Ice Cream

## PANNA COTTA

A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.

MERINGUE DELIGHT
Meringue served with summer fruits, ice cream and whipped cream

ASSORTED CONTINENTAL £2.50 Supplement CHEESEBOARD
Served with grapes, honey and gluten free biscuits.


[^0]Thank you for your co-operation.
All our prices are inclusive of VAT but a $10 \%$ service charge will be added to all parties of six \& over.


## Diccola Nanda

## VEGAN MENU

## Starters

## MINESTRONE

The classic Italian vegetable soup.

## MELONE CON FRUTTA

Served with seasonal fruit.

TEMPURA OF VEGETABLES
Mushrooms, onions and zucchini in a tempura batter served with seasonal leaves and a spicy tomato dip.

## Main Courses

## PENNE ARRABBIATA

Penne pasta in a spicy tomato sauce.

## GNOCCHI AL POMODORO

Italian dumplings in a fresh tomato sauce with basil, garlic, salt and pepper.

## RISOTTO ALL' ORTOLANA

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, fresh herbs and sunflower seeds.

## Dolci Desserts

ASSORTED LEMON, MANGO SORBET

FRESH FRUIT SALAD
Freshly prepared fruit of the season.


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