

2 Courses

£ 9.90

Per Person

feast for
£TEN



GOURMET CUISINE

3 Courses

£12.90

Per Person

*- Available Every Evening -
Saturday Until 7pm*

- ⓧ Freshly made “Artisan Minestrone” with local Vegetables and Tuscan beans

Classic Italian Starter :- Gnocchi dumplings with Ham, Mushrooms & 4 Cheeses

 Our famous Spicy Chicken Livers with red onions & griddled Black pudding

- ⓧ Trocadero Melon Cocktail with fresh pineapple & forest berry coulis

Brochette of marinated Chicken, with balsamic leaves, figs, orange & aioli dip

- ⓧ Cheesy Fondue Garlic Stuffed Mushrooms

Chef's Tapas & Italian Cicheti Misti

Sampling plates of hot and cold appetizers

(FOR 2 PEOPLE OR MORE - £3 EXTRA PER HEAD)



Breaded Chicken alla Milanese

Escalope of Chicken garnished with tomato tossed spaghetti

- ⓧ **Pasta Parmigiana**

Gorgeous Oven Baked Pasta with roasted vegetables, tomato, Grana Padano shavings, courgettes & cream

- ⓧ **Toasted Goats Cheese**

Served with a Saffron Risotto & red pepper in Mornay sauce

Special Italian Cassoulet

Beef, Veal & Pork Rib slowly casseroled with wine, beans, lentils & bay leaf

Lorenzo's Pizza

Tomato, mozzarella, tuna, red onion, salame & prawns

Chargrilled Rainbow Trout (£2 Extra)

THE HEALTHY CHOICE - *Served with a balsamic beetroot salad garnish*

Medaglioni Al “Bianco & Nero” (£5 Extra)

Thinly pounded slices of prime Fillet Steak flamed with brandy, topped with black pudding & Finished in a 4 peppercorn sauce

(ALL MAIN COURSES SERVED WITH POTATOES OF THE DAY)

To Finish On a Sweet Note Ask For Our Dessert Menu
Add a Sweet For Only £ 3.00

