# Piccolo Italian Bistro Special Offer Menu Any 2 for £15

Everyday from 12 noon Friday's & Saturday's until 6:45 pm

# PIZZA'S

# 1, MARGARITA (V)

Tomato, mozzarella and oregano.

# 2, CALZONE MEAT

Folded pizza filled ham, pepperoni, mushrooms, red onions, mozzarella and tomato sauce.

# 3, PEPPERONI

Tomato, mozzarella, pepperoni, red onion and oregano.

# 4, MEDITERRANEAN (V)

Peppers ,mushrooms, red onion and oregano.

# 5, POLLO FUNGHI

Tomato, mozzarella, mushrooms, chicken and garlic oil.

chilli flakes, garlic and oregano.

# 6, PROSCIUTTO FUNGHI

Tomato, mozzarella, ham & mushrooms.

# 7, CHARGRILLED VEGETABLE (VG)

Tomato, chargrilled vegetables of the day, garlic oil & chilli flakes.

# 8, FLORENTINE (V)

Tomato, mozzarella, spinach, an egg, red onion & garlic oil.

# 9, BOLOGNESE

Tomato mozzarella cheese, mushrooms & beef means.

# PASTA'S

# 1, LINGUINI DI COZZE (H)

Sautéed stripes pasta, with baby prawns, mussels, chilli flakes and lemon oil.

# 2. RIGATONI POLLO FUNGHI (H)

Pasta tubes with stripes of chicken breast, mushroom, chilli flakes, cooked in napoli sauce.

# 3, LASAGNE

Layers of fresh pasta & italian style beef ragu in bechamel & tomatoe sauce.

# 4, LINGUINI BOLOGNESE

Pasta stripes with an Italian style beef ragu, mushrooms and touch of cream.

# 5, RIGATONI VEGETABLE (V)

Pasta tubes with charcoal grilled vegetables in walnut basil pesto.

# 6, LINGUINI POLLO FUNGHI

Pasta stripes with chicken stripes, wild mushrooms in chardonnay cream sauce.

# 7, RIGATONI ARABIATA (V/H)

Pasta tubes with fresh tomatoes, chilli flakes and tomato basil sauce.

# 8, LINGUINI CARBONARA

Pasta stripes with smoked pancetta, cooked in creamy egg yolks & parmigiano sauce.

# 9, RAGATONI GAMBARETTI

Pasta tubes with chicken strips, baby prawns in creamy shellfish sauce.

# Piccolo Italian Bistro

# Special Offer Menu Any 2 for £18

Everyday from 12 noon Friday & Saturday until 6:45 pm

# SPECIAL DISHES

# 1, GAMBARONI (GF)

Pan rosted king prawns, baby prawns, chunky tomato & spicy cumin tomato sauce. with bsmati rice.

# 2, MAIALE (GF)

Confit belly pork, with balsamic gravy and potato dauphinois.

# 3, POLLO A LA CREM (GF)

Chicken stripes cooked in wild mushrooms chardonnay cream sauce, served with potato dauphinoise.

# 4, POLLO MEDI (GF)

Pan fried chicken strips, sweet peppers, chilli flaks in napoli sauce & potato dauphinois.

# 5, POLPETTE (H)

Italian style beef meatballs, with pepper & pepperoni, in tomato sauce and scented basmati rice.

# 6, POLLO A LA PEPE (GF)

Pan fried chicken strips, cooked in gravy pepercorn sauce, served with potato dauphinois.

# 7, POLLO GAMBERETTI (GF)

Chicken strips & cocktail prawns cooked in creamy shellfish bisque and potato gratin.

# 8, MUSHROOM STROGANOFF ( GF/ V/ VG\* )

Mushrooms cooked in paprika & creamy\* gravy sauce, served with basmati rice.

# 9, VEGTABLE CURRY (GF/V/VG)

Grilled aubergine, courgette, red & white onion and peppers cooked in Mediterranean style curry

# 10, CHICKEN STROGANOFF (GF)

Chicken strips cooked in paprika gravy sauce, served with basmati rice.

# 11, CHICKEN CURRY (GF/H)

Chicken breast strips cooked in Mediterranean style curry sauce, served with scented rice.

# SALAD MEALS

#### GOATCHEESE SALAD (GF\*/V)

Warm goat cheese on toast\*, with salad leaves, pepper, candied walnut, herb oil and balsamic reduction.

# SALMON NICOISE (GF)

Grilled salmon, with salads, egg, baby potatoes, olive, anchovies & lemon oil.

# KING PRAWN SALAD (GF)

Pan roasted crunchy king prawns, baby potatoes, boiled egg, anchovies & lemon herb oil.

# CHICKEN SALAD (GF)

Grilled chicken breast, with crispy pancetta, mixed leaves & basil walnut pesto.

#### BREZOLA DI MANZO (GF)

Thin slices of cured beef, with crispy capers, oven dried tomato, parmasan shaving & herb oil.

#### INSALATA DI CAPRESE (GF)

Oven dried tomatoes, sun blushed Tomatoes, mixed leaves, basil pesto & balsamic reduction.

#### BEETROOT SALAD (GF/VG)

Poched beets, red onion chutney, pumkin seeds, candied walnut & coconut essences dressing.

#### SPICY SHRIMP MAREI ROSE (GF)

Baby prawns in spicy marie rose sauce, with salad leaves & sweet and sour seaweed.