

la collina

RISTORANTE · BAR · PIZZERIA

FUNGHI CON PROSCIUTTO E GORGONZOLA

BAKED FIELD MUSHROOM TOPPED WITH GORGONZOLA CHEESE & PARMA HAM WITH TOASTED PINENUTS AND PESTO DRESSING

(V) CAPRESE DI BUFALA D.O.P

FRESH BUFFALO MOZZARELLA WITH FRESH TOMATOES WEDGES WITH GRILLED MEDITERRANEAN VEGETABLES & A PESTO DRESSING

CARPACCIO DI BRESAOLA

CURED FILLET OF BEEF WITH ROCKET & PARMESAN SERVED WITH CIABATTA BREAD

FRITTURA DI CALAMARI

CRISPY DEEP FRIED CALAMARI RINGS SERVED WITH A SWEET CHILLI DIP

MANZO ALLA BENEVENTANA (ADD £2.50 SUPPLIEMENT)

RIBEYE OF BEEF WITH A SAUTÉ PEPPERS, RED ONIONS AND MUSHROOMS IN A SLIGHTLY SPICY HOMEMADE TOMATO SAUCE SERVED WITH NEW POTATOES AND SEASONAL VEGETABLE

POLLO ALLA ZINGARELLA

GRILLED MARINATED CHICKEN BREAST SERVED WITH NEW POTATOES & SEASONAL VEGETABLES

PAN SEARED HADDOCK FILLET

ON CRUSHED NEW POTATO AND SPINACH WITH A SUNDRIED TOMATO, SPRING ONION, CAPER OLIVE OIL DRESSING

LASAGNA DELLA CASA

HOMEMADE MINCED BEEF LASAGNA SERVED WITH GARLIC BREAD

(V) ORECCHIETTE CON FUNGHI E PISELLI

HANDMADE PASTA WITH GREEN PEAS & MUSHROOMS IN A CREAMY GORGONZOLA SAUCE

(V) ROASTED MEDITERRANEAN VEGETABLE PANZINI

OVEN BAKED SANDWICH FILLED ROASTED ZUCCHINI, AUBERGINE, ONION, CHERRY TOMATO & PEPPERS WITH RED PESTO & MOZZARELLA SERVED FRIES & SLAW

(VE) PANZINI FUNGHI & FAGIOLI

FIELD MUSHROOM, CARAMELIZED ONIONS, COCONUT MOZZARELLA MIXED BEANS, VESUVIUS BROCCOLETTI WITH TOMATO & RED PEPPER RELISH WRAPPED IN SOUR DOUGH SERVED WITH HAND CUT FRIES & SLAW

(V) VEGETARIANA

ROASTED VEGETABLES & MOZZARELLA

PANZINI DOPPIO

OVEN BAKED DOUBLE HOMEMADE GOURMET BURGER WITH LAYERS OF MOZZARELLA, CARAMELISED ONION, AND CHEDDAR SERVED WITH FRIES & SLAW

TRADITIONAL ITALIAN TIRAMISU

HOMEMADE USING ANGELINA SECRET RECIPE

BOMBA CIOCCOLATA

CHOCOLATE ICE CREAM & CHOCOLATE SAUCE CENTRE COVERED WITH REAL BELGIAN CHOCOLATE COATING

SORBETTO E GELATO CON FRUTTI DI BOSCO

RASPBERRY SORBET & VANILLA ICE CREAM COVERED WITH FRUITS OF THE FOREST & RASPBERRY SAUCE

PANETTONE MILANESE

TOASTED PANETTONE COVERED WITH CUSTARD AND WARM FRUITS OF THE FOREST SAUCE

£27.95 PER PERSON