

# Foffano's

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**3 COURSE DINNER SPECIAL £9.95**  
**(Tue to Sat 5.30 to 7pm)**

## STARTERS

Homemade **Soup** of the day (Please see blackboard)

**Smoked Salmon** roll stuffed with prawns in Rose Marie Sauce

**Calamari Fritti** — Rings of floured squid deep fried with garlic mayonnaise

Fresh English **Mussels** in tomato sauce with chilli and garlic

Smooth Duck Liver & Port **Pate** with sweet cherry sauce

**Caprese Salad** — Mozzarella & sun ripen Tomato drizzled with basil oil (V)

**Garlic Bread** — Lightly toasted slices of baguette topped with garlic & mozzarella (V)

**Bruschetta** — toasted slices of baguettes topped with fresh tomato, garlic, basil & mozzarella (V)

## MAINS

**Penne** Pasta with **Chicken & Mushroom** in creamy sauce

**Mushroom Risotto** (V)

**Salmon & Pea Risotto** with Smoked Salmon & peas

Penne pasta **Arrabiata** with spicy tomato Sauce (V)

**Spaghetti Bolognese** made with British beef, tomato salsa, herbs & red wine

**Gnocchi alla Sorrentina**, potato dumplings in tomato sauce, black olives & melted mozzarella (V)

**Nonna's Lasagne**, fresh lasagne sheets & béchamel sauce with our great beef ragu with garlic bread

**Seafood Risotto** (£1 supplement)

Pan fried **Chicken** in garlic & lemon butter sauce with chunky chips

**Chicken Diavola**, chicken breast in spicy tomato sauce with chunky chips

**Pork Pizzaiola**, escallops of pork in tomato sauce with oregano, garlic & capers with chunky chips

*Everything on our menu is fresh, homemade and where possible local!*

# **HOMEMADE DESSERTS**

## **Chocolate mousse**

A luxurious mousse made with the best Belgian dark chocolate.

## **Tiramisu**

Lady finger biscuits soaked in espresso coffee & Marsala wine with cream of mascarpone cheese & eggs, dusted with cocoa powder.

## **Vanilla Panna Cotta with Fruit Compote**

A light dessert made by simmering together cream, milk, sugar and vanilla pods, mixing all with gelatine, and letting it cool until set.

## **Cheesecake**

Biscuit base, cream cheese and... always something different: rum & raisin, limoncello, strawberry & chocolate, pear & grappa, coconut, bailey's...  
(ask your waiter for this Evening's flavour)

**Too full for dessert? Swap it for a coffee (excluding liqueur coffee).**