

Foffano's

LUNCH SPECIAL
(Tue to Sat 11.30am to 2.30pm)

2 COURSE £5.95

STARTERS

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

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

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

Traditional Italian **Lasagna** with garlic bread

Salmon & Pea Risotto

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

Spaghetti Bolognese

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

Italian style Spaghetti **Carbonara**, bacon & egg yolk sauce

Penne Pasta with **Chicken & Mushroom**

Penne pasta **Amatriciana**, bacon & tomato sauce

Mushroom Risotto (V)

Seafood Risotto (£1.00 supplement)

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

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 £2.50

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 today's flavour)