

BOLTON'S EVENING SEPTEMBER MENU

2 courses £20

3 courses £25

STARTERS

CAMEMBERT FRITTO

Deep fried camembert served with gooseberry preserve

GAMBERONI MERIDIONALI

Pan-fried tiger prawns with butter sauce and garlic

FUNGHI DI CAMPAGNA

Pan fried mixed mushrooms with garlic, olive oil and parsley

MAIN COURSES

All main course are served with fresh vegetable of the day

SALTIMBOCCA ALLA ROMANA

Veal topped with Parma ham and sage and white wine

BRANZINO ALLA GRIGLIA

Grilled fillet of sea bass marinated in olive oil, lemon and mixed herbs

PENNE ARRABBIATA

Pasta quills with spicy tomato sauce

DESSERTS

LEMON CAKE

HOME-MADE TIRAMISU`

FRUIT SALAD

