



**PIAZZA  
ITALIA**

**S E T  
M E N U**

**SERVED SUNDAY - FRIDAY**

**TWO COURSE MEAL 11.00 PER PERSON**

**\*\*MAKE THIS SET MENU THREE COURSES AND  
ADD A DESSERT FOR 2.50 EXTRA\*\***

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## **FIRST COURSE**

### **FRESH HOMEMADE SOUP OF THE DAY**

Served with crusty bread.

### **INSALATA CAPRESE (V)**

Tomatoes, mozzarella, olives, served with basil and olive oil.

### **CALAMARI FRITTI**

Deep fried squid served with tartare sauce.

### **FUNGHI AL FORNO (V)**

Mushrooms cooked in garlic, béchamel, tomato, white wine topped with mozzarella and baked in the oven.

### **PATÉ RUSTICO**

Chicken liver paté served with garlic bread.

## **SECOND COURSE**

### **PASTA AL FORNO**

Pasta tubes with Bolognese, mushrooms, cream, topped with mozzarella cheese.

### **POLLO STROGANOFF**

Breast of chicken sliced and cooked in red wine, onions, mushrooms, paprika and a touch of cream, served on a bed of rice.

### **SALMONE MEDITERRANEO**

Poached salmon, cooked in white wine, garlic, cherry tomatoes and a touch of cream.

### **PIZZA CASERECCIA (V)**

Topped with mushrooms, peppers and onions.

### **RISOTTO PRIMAVERA (V)**

Risotto with mushrooms, asparagus and cheese sauce.