

# Cecchini's

## STARTERS

### **ZUPPA DEL GIORNO**

HOME MADE SOUP OF THE DAY...

### **PATE DELLA CASA**

SMOOTH CHICKEN LIVER PARFAIT, APPLE CHUTNEY,  
CONTINENTAL SALAD LEAVES, WITH MINI ARRAN OATIES...

### **MOZZARELLA (V)**

DEEP FRIED MOZZARELLA STICKS, COATED IN BREADCRUMBS  
SERVED WITH SALAD & A CHUNKY TOMATO SALSA DIP

### **FUNGHI (V)**

MUSHROOMS SAUTÉED IN A CREAMY SMOKED CHEESE SAUCE,  
SERVED ON A SLICE OF TOASTED GARLIC VIENNA BREAD  
FINISHED WITH FRESH ROCKETTE LEAVES

### **PRAWN COCKTAIL**

NORTH ATLANTIC PRAWNS BOUND IN A MARIE ROSE SAUCE,  
SERVED WITH SMOKED SALMON & A CRISP SALAD...

## MAINS

### **POLLO ROMANA**

STRIPS OF CHICKEN SERVED IN A PEPPERCORN, BACON, AND  
LEEK CREAM SAUCE WITH BASIL INFUSED RICE ...

### **VITELLO MILANESE**

ESCALOPE OF VEAL COATED IN LEMON & BLACK PEPPER BREAD-  
CRUMBS, SERVED WITH SPAGHETTI IN A RICH NAPOLI SAUCE...

### **SALMONE**

FILLET OF SALMON, SERVED WITH POLENTA, MASH, VEG, WITH  
A BASIL PESTO CREAM SAUCE ...

### **SPEZZATINO**

BEEF SIMMERED IN A FRAGRANT RED WINE AND TOMATO  
SAUCE, WITH CREAMED POTATOES AND GARLIC BREAD...

### **LASAGNE AL FORNO**

CHEF'S OWN RECIPE...

### **PIZZA MARGHERITA (V)**

CHEESE AND TOMATO...

### **PIZZA PEPPERONI**

CHEESE, TOMATO AND PEPPERONI...

### **MACARONI (V)**

SERVED IN A CREAMY CHEESE SAUCE...

## DESSERTS

### **STICKY TOFFEE PUDDING**

A RICH PUDDING SERVED WARM WITH BUTTERSCOTCH SAUCE  
& ICE-CREAM...

### **CHOCOLATE FUDGE CAKE**

RICH FUDGE CAKE SERVED WITH VANILLA ICE-CREAM...

### **SHORTBREAD HEAVEN**

HOMEMADE SHORTBREAD, TOFFEE CRUNCH ICE CREAM,  
TOFFEE SAUCE & CREAM...

### **TIRAMISU**

LAYRES OF SOFT SPONGE, SOAKED IN ESPRESSO COFFEE &  
LIQUEUR, FILLED WITH ZABAGLIONE CREAM AND DUSTED WITH  
COCOA POWDER...

### **CHEESE BOARD**

SELECTION OF CHEESES SERVED WITH & BISCUITS...

| 2 COURSE £19 |

| 3 COURSE £23 |