

# Cecchini's

## STARTERS

### **ZUPPA DEL GIORNO**

HOME MADE SOUP OF THE DAY...

### **PATE DELLA CASA**

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

### **GOATS CHEESE (V)**

HONEY GLAZED GOATS CHEESE ON A SUN DRIED TOMATO  
CROUTON WITH A PINE NUT SALAD...

### **FUNGHI (V)**

MUSHROOMS SAUTÉED IN A CREAMY GORGONZOLA CHEESE  
SAUCE, SERVED ON A SLICE OF GARLIC CIABATTA  
A WITH FRESH ROCKETTE LEAVES...

### **PRAWN COCKTAIL**

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

## MAINS

### **POLLO AL PEPE**

BREAST OF CHICKEN WITH THE CLASSIC PINK PEPPERCORN  
SAUCE, MARKET VEGETABLES & POTATOES...

### **VITELLO MILANESE**

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

### **DUO OF FISH**

SALMON & COD, PAN SEARED AND SERVED WITH SEASONAL  
GREENS, CRUSHED POTATOES & A HOLLANDAISE SAUCE...

### **SPEZZATINO**

BEEF SIMMERED IN A FRAGRANT RED WINE AND TOMATO  
SAUCE, WITH CREAMED POTATIES 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 (V)...

ADD BACON... £1 - ADD CHICKEN £1.50

## DESSERTS

### **STICKY TOFFEE PUDDING**

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

### **RICH CHOCOLATE FUDGE CAKE**

SERVED WITH CHANTILLY CREAM AND FRESH FRUIT...

### **SHORTBREAD HEAVEN**

HOMEMADE SHORTBREAD, TOFFEE CRUNCH ICE CREAM,  
TOFFEE SAUCE AND WHIPPED CREAM...

### **TIRAMISU**

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

### **CHEESE BOARD**

SELECTION OF CHEESES SERVED WITH & BISCUITS...

| 2 COURSE £19 |

| 3 COURSE £23 |

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