

# *Father's Day*

*At Da Gino Italian Restaurant*

## *Antipasti*

### *Zuppa del Giorno(v)*

*Homemade soup – Chef's creation, made from the freshest Ingredients seasonally*

### *Melone con Prosciutto di Parma*

*Ripe gala melon with thin layers of Parma ham*

### *Avocado con Gamberetti*

*Avocado pear with peeled prawns, topped with Marie-Rose sauce*

### *Torte di Pesce*

*Homemade fish cakes served with fresh Tartar sauce*

### *Funghi Portobello(v)*

*Mushrooms filled with red peppers, onions, asparagus and mozzarella and goats cheese*

### *Lasagna Alla Bolognese*

*Our traditional homemade Lasagna from  
the Bologna region*

# *Secondi*

## *Arrosto del Giorno*

*Traditional roast of the day*

## *Pollo alla crema*

*Supreme breast of chicken with white wine, cream and mushroom sauce*

## *Salmone allo Champagne*

*Fresh salmon steak cooked in a light champagne and brandy cream topped with prawns*

## *Branzino Royale*

*Wild filet of Seabass in a garlic, butter, white wine and chilli flakes*

## *Bistecca al Funghi Porcini*

*9oz Sirloin steak cooked in red wine and mushroom sauce*

## *Panciotti Melanzana e Scamorza(v)*

*Ravioli filled with aubergine and italian smoked cheese in a norma sauce*

# *Dolce*

## *Tiramisu della casa*

*Homemade layers of sponge soaked with liqueur and coffee, zabaglione dusted with a cocoa powder*

## *Profiterole Scuro*

*Soft choux pastries filled with a superb chantilly cream, all covered with chocolate sauce*

## *Macedonia di Frutta*

*Fresh Fruit Salad*

**£24.95 per person**

