

# *Secondi/Main*

## *Tacchino al Forno*

*Traditional Roast Breast of Turkey in a rich gravy white wine sauce*

## *Pollo Fiorentina*

*Supreme chicken breast in a cheese sauce, served on a bed of spinach*

## *Branzino ai Ferri*

*Grilled fillet of Sea bass with lemon and extra Virgin Olive Oil*

## *Salmone allo Champagne*

*Pan roasted fresh Salmon cooked in a light creamy champagne sauce, pink peppercorns, topped with baby prawns*

## *Medaglioni alla Chantarelle*

*Medalions of beef fillet cooked in a wild mushroom sauce, Barolo wine reduction, finished off with a touch of cream*

## *Panzerotti alla Piacentina (V)*

*Homemade crepes filled with spinach and ricotta, finished with béchamel and tomato sauce*

**(All served with a selection of seasonal vegetables of the day and potatoes)**



# *Dolce*



## *Selva Nera*

*Chocolate Mousse set on a chocolate sponge base - A chocoholics dream*

## *Tiramisu della casa*

*Homemade classic Italian Tiramisu, with coffee and Amaretto Liqueur*

## *Profiterole Scuro*

*Soft choux pastries filled with Chantilly cream, covered with chocolate sauce*

**£29.95**

# *Mother's Day*

## *At Da Gino*



### *Antipasti/Starters*

#### *Prosciutto con Mozzarella*

*Finest Parma Ham served with Mozzarella*

#### *Coppa di Gamberetti*

*Traditional Prawn Cocktail with Marie-rose sauce*

#### *Pate della Casa*

*Chicken Liver Pate served with toasted bread*

#### *Zuppa di Porro e Patate (V)*

*Chef's speciality homemade Leek and Potato soup*

#### *Funghi Portobello (V)*

*Portobello mushrooms filled with mix roasted vegetables  
topped with goats cheese*

#### *Cannelloni All'Emiliana*

*Pasta tubes, filled with minced chicken, veal, onions-baked with  
tomato, béchamel sauce, mozzarella and Parmesan cheese*