

ESTD **TERRA NOSTRA** 2006

AUTHENTIC ITALIAN & SARDINIAN CUISINE

SET MENU

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SERVED SUNDAY TO FRIDAY FROM 5.30PM UNTIL 8.00PM
EXCEPT BANK HOLIDAYS & SPECIAL OCCASIONS

TWO COURSE MENU
Starter & Main Course

£19.95

THREE COURSE MENU
Starter, Main Course & Dessert or Coffee

£22.95

ANTIPASTI STARTERS

FUNGHI AL FORNO (V)

Mushrooms filled with garlic butter & bread crumbs, with Vermentino wine.

MINESTRONE (V)

Home-made vegetable soup served with home-made bread.

BAKED GOAT CHEESE SALAD (V)

Served with caramelised onions.

DEEP FRIED WHITEBAIT

Deep fried whitebait with a sweet chilli dip.

PATE DELLA CASA

Home made smooth chicken liver pate served with crostini bread.

CHICKEN WINGS

Served in BBQ sauce.

INSALATA DI GAMBERI

Served the Terra Nostra way, prawn cocktail in Marie Rose sauce on a bed of salad leaves.

FEGATINI DI POLLO

Chicken livers with onions, in demi-glace, chilli & white wine sauce.

POLPETTE

Meatballs served in tomato sauce.

PIATTI PRINCIPALI MAIN COURSES

PIZZA VEGETARIANA (V)

With mixed vegetables.

SPAGHETTI NAPOLI (V)

Tomato, onion & basil.

MUSHROOM RISOTTO (V)

With cream.

POLLO ALLA CREMA

Chicken breast with mushrooms, onion, white wine & cream sauce.

PIZZA PROSCIUTTO E FUNGHI

With ham and mushrooms.

LASAGNE AL FORNO

Baked in the oven the traditional way.

PENNE ARRABIATA

Mushrooms, onions, salami, hot chilli, fresh basil & tomato.

PENNE AL SALMONE

In garlic, white wine, tomato & cream sauce.

SPAGHETTI CARBONARA

Pasta tossed in smoked bacon, black pepper & cream sauce.

PIZZA SALAME

With hot salame and chilli.

CHICKEN STROGANOFF

Served over rice.

SALMON

In garlic, white wine and cream.

POLLO CACCIATORA

Chicken breast with mushrooms, onions, basil, white wine in tomato sauce.

Allergy Advice

Some of our foods may contain nut traces and ingredients produced from genetically modified soya and/or maize. Please ask staff for details about ingredients in your meal when ordering.