Portobello

Festive Set Menu

CLASSICO

2 COURSE SET MENU £16.00 PER PERSON

-Starters-

Mushrooms cooked in white wine and garlic

Homemade beef lasagne

Soup of the day with freshly baked bread

Tomato and fresh mozzarella salad with basil oil

Warm ciabatta bread with dipping oil

-Main Course-

Lasagne Al Forno Beef: Layers of Bolognese, pasta and creamy white sauce, oven baked with mozzarella

-or-

Vegetable: Courgettes, aubergine, tomato, peppers and onion layered with pasta sheets and a creamy white sauce, oven baked with mozzarella

Calzone filled with pepperoni, mushrooms and red onion, topped with Napoli and mozzarella

Linguine, courgettes, cherry tomatoes and spinach tossed in olive oil

Penne with turkey, apricots and coriander in a creamy sauce

Mixed salad with cherry tomatoes, pancetta, roasted red peppers and dolcelatte

PRIMA

2 COURSE SET MENU £22.00 PER PERSON

-Starters-

Macaroni and cheese bites with a parmesan crust, served with a rich Napoli dip

Flat mushroom filled with pate, served with salad

Fresh crab topped bruschetta with a hint of chilli and lime

Oven baked camembert with thin ciabatta crisps

Smoked salmon and crayfish salad with marie rose dressing

-Main Course-

Turkey, parma ham and brie roulade, served with mixed vegetables and a cranberry red wine sauce

-add herby fried potatoes for £2

Pork loin steaks, spinach and red onion served in a creamy sauce with rice

Homemade pizza topped with turkey, pigs in blankets and small stuffing balls. Served with a side of cranberry sauce

Salmon fillet in a parsley and lemon sauce, served with mixed vegetables

Chargrilled sirloin steak cooked to your liking, served with garlic king prawns and chips

Creamy sage infused risotto with sausage meatballs, red onion and peas

Penne pasta bake with artichoke hearts, spinach and asparagus in a Napoli sauce, topped with mozzarella and served with garlic ciabatta

TO UPGRADE YOUR CLASSICO MENU STARTER TO A PRIMA MENU STARTER, ADD £4.00.
TO UPGRADE YOUR CLASSICO MENU MAIN COURSE TO A PRIMA MAIN COURSE, ADD £6.00.