# Osteria del Portico

Ttalian Cuisine

Two or Three courses Meal with a glass of House Wine, Mineral Water, or Soft Drink.

Two courses £20.95 or Three courses £23.95

Sun to Thu 12 to 19 Fri to Sat 12 to 17

## Antipasti (Starters)

# Bruschetta Coppata

Warm crusty bread topped with cured pork belly

## Fegatini

Sautéed Chicken Liver, Red Wine, Mushrooms & Rosemary

# Caprese (V)

Buffalo Mozzarella, Fresh Tomatoes & Basil

## Zuppa

Soup of the day

# Caprino

Crusty bread, grilled zucchini, & goat cheese

#### Calamari

Deep fried calamari& Prawns

# Secondi Piatti (Main Courses)

## Tagliata di Pollo

Grilled breast of chicken, mixed leaves, & parmesan shavings

## Linguine Scoglio ∗

Mixed Seafood & Linguine Pasta with a Tomato Sauce

# Spigola agli Aromi

Pan fried filet of Seabass in a white wine & herb sauce

# Rigatoni Cacio & Pepe

Pasta tubes in a creamy pecorino cheese, & black pepper sauce

## Penne alla Norma

Tomato sauce, aubergines, & Sicilian salted ricotta cheese

## Parmigiana

Oven Baked Layers of Aubergines, Tomato Sauce, Basil & Mozzarella

# Fegato Veneziana

Sautéed calves liver & onions

# Contorni (Side dishes)

Bread, Olive Oil & Balsamic	£4.00
Mixed Salad	£4.95
Chunky Chips	£4.95
Sautéed Spinach	£4.95

## Dolci (Dessert)

## **Profiteroles**

With dark chocolate sauce

## Panna Cotta

Steamed Cream Vanilla Pudding

# Gelati & Sorbetti

Selection of Ice Creams or Sorbets