

BWS. ANNUAL. SUNDAY LUNCH.
SUNDAY 22ND JAN 017.
AT 1-1-30

AT PASTA DI PIAZZA.
11 BROOK ST B'HAM. B3 1SA. OPPOSITE R.B.S.A
GALLERY

START

Zuppa

Homemade Minestrone Soup Served With Crusty Ciabatta Slices.

Gamberetti Marinara

Prawns Simmered in our Homemade Tomato Sauce, Flavoured with Garlic, Parsley & a Hint of Chilli

Arborella Fritti

Deep Fried Breaded Whitebait Served with a Mixed Leaf Salad, Served with a Caper berry Mayonnaise.

Funghi Italiano

Oven Baked Mushrooms in a Bed of Tomato Sauce, Topped with Melted Mozzarella Cheese.

Caprino Alla Griglia

Grilled Goats Cheese Nestled on a Bed of Ciabatta with Slices of Beef Tomatoes, a Mixed Leaf Salad & Drizzled with a Balsamic Reduction.

SECONDI PIATTI

MAIN

Beef Stroganoff

Pan Fried Strips of Fillet Steak Simmered in Red Wine, Brandy & Mustard Sauce, Served with Italian Rice.

Pollo Italiano

Tender Strips of Marinated Chicken Breast Pan Fried in Olive Oil with Sliced Mushrooms & Red Onions, Brought Together in our Homemade Tomato Sauce, Served with Fettuccine Pasta.

Salmon Al Prosciutto

Fillet of Salmon Wrapped in Parma Ham, Topped with a Tomato & Garlic Sauce Served with Wholesome Vegetables and Sautéed Potatoes.

Pollo Alla Crema

Succulent Pieces of Chicken, Pan Fried with Mushrooms & Spinach simmered in a Creamy White Wine Sauce.

Penne al Forno

Layers of Aubergine on a bed of Penne Pasta in Tomato Sauce & Topped with Melted Mozzarella Cheese.

Ravioli Alfredo

Fresh Filled Ravioli Parcels in a Classic Creamy Alfredo Sauce with Spinach.

Pollo Boscaiola

Tender Grilled Chicken Breast Covered in our Tomato Sauce with Mushrooms, Mix Peppers & Onions, Served with Mix Vegetables & Sautéed Potatoes.

Risotto Marinara

King Prawns, Mussels & a Mixture of Seafood Pan Fried in Olive Oil, Flavoured with a Touch of Tobasco & Garlic & cooked in Tomato Sauce with Italian Rice.

DOLCI

3 COURSE

DESSERT

Tiramisu Casalingo

Traditional desserts soaked in Espresso, Sambuca & Amareto Liquer

£ 25.25

Torta Al Cioccolato

Chocolate Gateaux Served with Cream or Ice Cream

2 COURSE

Semi Fredo Al Torroncino

Nougat Ice Cream Served With Amaretti Biscuit, Topped with Hazelnut Praline

£ 20.85

INCLUDING = COFFEE / TEA.