

Starters

Gamberoni alla griglia . - Grilled king prawns and chorizo skewers served with garlic bread, sweet chilli and crispy rocket

Funghi al aglio - Creamy garlic mushrooms topped with mozzarella, crispy oyster mushrooms and home made bread

Salmon affumicato- Smoked salmon carpaccio served with balsamic croutons, avocado cream and lime pickled red onions

Calamari con zucchini - Crispy baby squid and courgette crisps served with home made tartare sauce

Pate de fegato - Home made chicken liver pate with grilled bread, gherkins, crispy bacon crumbs and red onion marmalade

Bruschetta pomodoro (V) (V) - Toasted bread topped with a marinade of tomato, garlic, olive oil and basil topped with balsamic drizzled rocket

Soup of the day - Home made soup of the day (please ask for details)

Main Courses

Tacchino saltimbocca - Turkey escalopes topped with parma ham and brie finished in marsala wine sauce served with charred vegetables, roasted new potatoes, sprouts and cranberry sauce

Duo di agnello - Lamb shoulder rilette with lamb cutlet served with crushed potatoes, green beans, red wine jus, minted pea puree and crispy oyster mushrooms

Controfiletto - 6oz matured sirloin steak cooked to your liking served with house chips and salad (add peppercorn sauce, crispy peppered onions or sautéed mushrooms £1.50 each)

Branzino - Pan fried sea bass fillet finished in a lemon, caper, cherry tomatoes and prawns sauce served with roasted new potatoes and green beans

Pollo marsala- Pan roasted chicken breast finished in garlic, mushrooms and marsala wine sauce served with green beans, roasted new potatoes and crispy oyster mushrooms

Tagliatelle di pollo - Pan fried chicken and mushrooms finished in a creamy grana padano sauce tossed with tagliatelle pasta and crispy oyster mushrooms

Penne all orto (V) (V) - Aubergine, courgette and olives finished in a rich tomato and garlic sauce tossed with penne pasta

Lasagne al forno - Home made lasagne served with garlic pizza bread and balsamic rocket

Risotto di pollo - chicken and mushrooms risotto cooked in a creamy parmesan sauce

Linguini salmone- Smoked salmon in cream sauce tossed with courgettes and linguini pasta

Calzone diavola - Folded pizza filled with mozzarella, chicken, chorizo, pepperoni and chilli ragu topped with parma ham and side of baked mascarpone cheese

Calzone verdure (V) (V) - Folded pizza filled with mozzarella (vegan cheese available) and grilled vegetables ragu with side rocket

Pizza di bosco - Tomato and mozzarella topped with porcini mushrooms, tuscan sausage and rocket

Risotto funghi di bosco (V) - Creamy mushrooms risotto with porcini and grated grana padano cheese

Desserts

Christmas pudding flambe-Served with your choice of brandy sauce, pouring cream or ice cream

Banoffee pie-Our very own recipe served with vanilla ice cream

Tiramisu della casa-Served with espresso coffee

Panna cotta-Home made lemon panna cotta with raspberry coulis and blood orange sorbet

Chocolate and raspberry torte (V) Served with fresh raspberries drizzled with chambord

Side Orders £3.75

House chips, Sautéed mushrooms, Courgette crisps, Grilled vegetables, Mixed salad, rocket salad, Tomato and mozzarella salad, Roasted new potatoes.

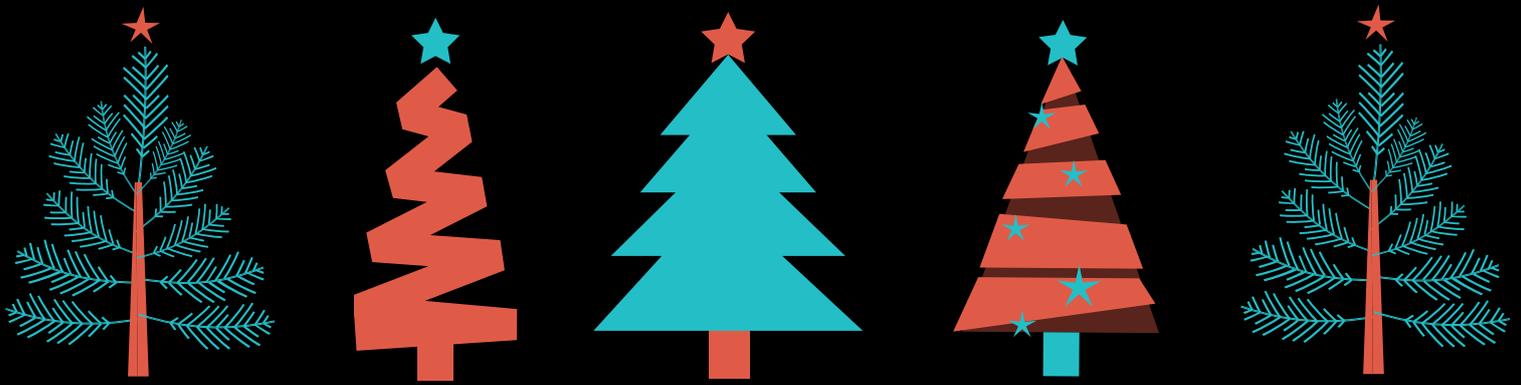
Note : if you have any allergies, intolerances or any special dietary requirement please let us know.

Available Sunday to Friday 5pm to 10pm and Saturdays from 3pm to 6pm. Not to be used with offers, vouchers or discounts.

An optional 10% service charge will be added of tables of 7 or more

(V) - vegetarian (V) - vegan





La Vecchia Scuola
ITALIAN RESTAURANT

CHRISTMAS SET MENU

2 courses £16.95 - 3 courses £19.95

