

Cecchini's

STARTERS

ZUPPA DEL GIORNO

HOME MADE SOUP OF THE DAY...

PATE DELLA CASA

SMOOTH CHICKEN LIVER PARFAIT, APPLE CHUTNEY,
CONTINENTAL SALAD LEAVES, WITH MINI ARRAN OATIES...

MOZZARELLA (V)

DEEP FRIED MOZZARELLA & CHEDDAR STICKS, COATED IN
ITALIAN HERB BREADCRUMBS & SERVED WITH A SALAD
GARNISH & A CHUNKY TOMATO SALSA DIP

FUNGHI (v)

MUSHROOMS SAUTÉED IN A CREAMY GOATS CHEESE & PAPRIKA
SAUCE, SERVED ON A SLICE OF GARLIC CIABATTA
WITH FRESH ROCKET LEAVES...

PRAWN COCKTAIL

CRAYFISH TAILS BOUND IN A MARIE ROSE SAUCE, SERVED
WITH SMOKED SALMON & A CRISP SALAD...

MAINS

POLLO AL PEPE

BREAST OF CHICKEN WITH THE CLASSIC PINK PEPPERCORN
SAUCE, MARKET VEGETABLES & POTATOES...

VITELLO MILANESE

ESCALOPE OF VEAL COATED IN LEMON & BLACK PEPPER BREAD-
CRUMBS, SERVED WITH SPAGHETTI IN A RICH NAPOLI SAUCE...

SALMONE

BLACKENED CAJUN SALMON FILLET, SERVED ON A SUN DRIED
TOMATO SPAGHETTI NAPOLI...

SPEZZATINO

BEEF SIMMERED IN A FRAGRANT RED WINE AND TOMATO
SAUCE, WITH CREAMED POTATIES AND GARLIC BREAD...

LASAGNE AL FORNO

CHEF'S OWN RECIPE...

PIZZA MARGHERITA (V)

CHEESE AND TOMATO ...

PIZZA PEPPERONI

CHEESE, TOMATO AND PEPPERONI...

MACARONI (v)

SERVED IN A CREAMY CHEESE SAUCE (v)...

DESSERTS

STICKY TOFFEE PUDDING

A RICH PUDDING SERVED WARM WITH BUTTERSCOTCH SAUCE
& ICE-CREAM...

RICH CHOCOLATE FUDGE CAKE

SERVED WITH CHANTILLY CREAM AND FRESH FRUIT...

SHORTBREAD HEAVEN

HOMEMADE SHORTBREAD, TOFFEE CRUNCH ICE CREAM,
TOFFEE SAUCE AND WHIPPED CREAM...

TIRAMISU

LAYRES OF SOFT SPONGE, SOAKED IN ESPRESSO COFFEE &
LIQUEUR, FILLED WITH ZABAGLIONE CREAM AND DUSTED WITH
COCOA POWDER...

CHEESE BOARD

SELECTION OF CHEESES SERVED WITH & BISCUITS...

| 2 COURSE £19 |

| 3 COURSE £23 |