

# Cecchini's

## STARTERS

### **ZUPPA DEL GIORNO**

HOME MADE SOUP OF THE DAY

### **PATE DELLA CASA**

SMOOTH CHICKEN LIVER PARFAIT, RED ONION CHUTNEY, CONTINENTAL SALAD LEAVES, WITH MINI ARRAN OATIES

### **INSALATA (V)**

POACHED PEAR & DICED GORGONZOLA SALAD, SERVED WITH CRUSHED WALNUTS, ITALIAN LEAVES & A SWEET RED WINE VINEGAR DRESSING

### **FUNGHI (V)**

BUTTON MUSHROOMS COOKED IN A WHITE WINE AND GARLIC CREAM SAUCE, SERVED OVER A SLICE OF GARLIC BREAD WITH FRESH ROCKETTE.

### **PRAWN COCKTAIL**

NORTH ATLANTIC PRAWNS BOUNC IN A MARIE ROSE SAUCE, SERVED WITH SMOKED SALMON & CRISP SALAD.

## MAINS

### **POLLO AL PEPE**

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

### **8OZ SIRLOIN STEAK**

SERVED WITH FLATCAP MUSHROOM, ROAST TOMATO, ONION RING & FRENCH FRIES ... **£5 SUPPLEMENT**

### **ROAST FILLET OF COD**

CRUSHED HERB POTATOES, WITH A MUSSEL, LEEK & TOMATO CONCASS FRICASSE

### **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

### **CANNELLONI (V)**

FILLED WITH RICOTTA CHEESE, SPINACH, SUN BLUSHED TOMATOES, NAPOLI, PARMESAN & GARLIC BREAD

## 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 **£17.95** |

| 3 COURSE **£22.95** |

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## MAINS

### POLLO AL PEPE

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

### 80Z SIRLOIN STEAK

SERVED WITH FLATCAP MUSHROOM, ROAST TOMATO, ONION  
RING & FRENCH FRIES ... £5 SUPPLEMENT

### ROAST FILLET OF COD

CRUSHED HERB POTATOES, WITH A MUSSEL, LEEK & TOMATO  
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