

VINO - Wine
BIANCO - White

WINE BY THE GLASS (175ml)	£3.50
ROSÉ BY THE GLASS (175ml)	£4.00
HOUSE WHITE (Bottle 75cl) Medium dry	£13.20
PINOT GRIGIO A stylish dry wine which has a soft peachy bouquet.	£15.90
FRASCATI SUPERIORE From the south of Rome, this soft, dry, easy drinking wine which goes well with fish and white meat.	£16.90
SOAVE CLASSICO A leading medium dry wine, it is ideal with seafood, white meat and pasta.	£17.50
ORVIETO AMABILE Medium sweet wine, very soft but fresh and lively, with a delightful aftertaste of ripe fruit.	£16.95
FALANGHINA Igt A vivid straw-yellow in colour with a hint of green. Intense and persistent nose, rich, fruity with floral notes	£19.50
CHARDONNAY I.G.P. Light and pale golden in colour. The elegant perfumes and aromatic bouquet are the result of a particular vinification.	£17.50
GAVI DI GAVI An exclusive wine, elegant and delicate with a light bitter aftertaste.	£21.90

DRINKS LIST

DRAUGHT BEERS

IPA	½ PINT	£1.60	PINT	£3.20
BECKS	½ PINT	£1.65	PINT	£3.30
STELLA	½ PINT	£1.75	PINT	£3.50
BOTTLED PERONI				£3.50
SOFT DRINKS				£1.70
STILL / SPARKLING ITALIAN MINERAL WATER 75cl				£3.50
SPIRITS AND LIQUEURS	FROM			£2.50
SPIRIT WITH MIXERS	FROM			£3.70
SPECIALITY LIQUEURS AND ITALIAN LIQUEURS				£2.50
VSOP	FROM			£3.00
J20				£2.00

VINO - Wine
ROSSO - Red

PROSECCO BY THE GLASS	£3.80
WINE BY THE GLASS Small Large	£3.50 £4.50
ROSÉ BY THE GLASS Small Large	£4.00 £5.30
HOUSE RED (Bottle 75cl) Medium dry	£13.20
VALPOLICELLA CLASSICO From he hills of Verona. A very high quality wine with excellent fruit and body.	£17.50
PRIMITIVO DI MANDURIA A warm intense nose that reveals intense cherry and plum aromas. Rich and harmonious on the palate.	£19.50
MUINA SYRAH SALENTO I.g.p. Intense ruby-red, full bodied with persistent aromas. Flavours are velvety, harmonious and rounded. Particularly enjoyable with starters, mixed meats, and cheeses.	£19.50
CHIANTI CLASSICO D.O.C.G. A truly elegant wine. Well balanced, dry and pleasantly fruity.	£20.50
BAROLO One of the greatest and most famous Italian wines, full bodied, oak aged wine with a rich and intense bouquet. Accompanies red meat and cheese well.	£34.95
AMARONE CLASSICO One of the finest Italian wines, the grapes once picked are dried and then pressed. The wine is aged for 3 years in oak barrels, incredibly rich and fruity.	£36.95

ROSÉ, CHAMPAGNE & SPARKLING WINE

HOUSE ROSÉ	£15.90
PROSECCO	£19.50
SPARKLING ROSÉ	£19.50
HOUSE CHAMPAGNE	£34.00

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Italian Restaurant

New Party Menu

Coalville

48 High Street
Coalville
Leics. LE67 3EE
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Fax: (01530) 817733
www.latorrecoalville.co.uk

ANTIPASTI - STARTERS

ZUPPA DEL GIORNO

Fresh home made soup of the day.

CAPRINO FRITTO

Deep fried goat's cheese served with an onion marmalade.

PARMA MELONE

Fresh melon served with parma ham and rocket.

GAMBERONI ALLA DIAVOLA

Pan fried King prawns served with a garlic, chilli and tomato sauce.

FEGATINI DI POLLO

Chicken liver pate served with toasted bread and a salad garnish.

SECONDI - MAIN COURSES

POLLO LA TORRE

Breast of chicken sauteed with garlic, mushrooms, french mustard and cream sauce.

MEDAGLIONI DI MANZO

Medallions of beef fillet served on a bed of mashed potato, and finished with a mushroom and red wine sauce.

TRANCIO DI SALMONE CON SPINACI

Fresh salmon fillet served on a bed of sauteed spinach with a dill and cream sauce.

MAIALE PIZZAIOLA

Escallops of pork pan fried and finished with garlic, oregano and tomato sauce.

PENNE FUNGHI E SPINACI

Penne pasta cooked with mushrooms and spinach and finished with a cream and parmesan sauce.

DESERTS

MASCARPONE CHEESE CAKE

CHOCOLATE TORTE

TIRAMISU

ICE CREAM

COFFEE

This menu includes a selection of vegetables at £22.50 all inclusive

Please note to secure your booking a deposit of £5.00 per person is required

La Torre Party Menu Order Form

Please complete this order form and return with your deposit

Party Name and Date

Number in Party

**Number
required**

ZUPPA DEL GIORNO

CAPRINO FRITTO

PARMA MELONE

GAMBERONI ALLA DIAVOLA

FEGATINI DI POLLO

POLLO LA TORRE

MEDAGLIONI DI MANZO

TRANCIO DI SALMONE CON SPINACI

MAIALE PIZZAIOLA

PENNE FUNGHI E SPINACI

MASCARPONE CHEESE CAKE

CHOCOLATE TORTE

TIRAMISU

ICE CREAM

Thank you for your help in providing an efficient service

Arrivedervci e grazie

