

La Torre

Also Tuesday & Wednesday Night Special Offer

TWO COURSES FOR £16.95 OR THREE COURSES £21.95

STARTERS

ZUPPA DEL GIORNO

Fresh home made soup of the day served with bread and butter.

INSALATA DI CAPRINO

Honey baked Goats cheese served on a balsamic salad with caramelised apples.

COZZE ALLA CREMA (when available)

Fresh mussels cooked in garlic white wine and cream sauce.

FORMAGGIO FRITTO

Deep fried Brie served with cranberry sauce.

ARANCINI DI RISO

A traditional home made Sicilian dish made with saffron rice, onion, peas, mince meat and parmesan cheese.

CALAMARI FRITTI

Deep fried squid served with mixed leaves and lemon, garlic and mayonnaise.

BRUSCHETTA POMODORI MOZZARELLA E CIPOLLA

Toasted garlic bread with a tomato concasse, mozzarella cheese, red onion and garlic oil served with a fresh salad.

MAINS

TAGLIATELLE AI FUNGHI

Tagliatelle pasta in a garlic sauce with porcini and button mushrooms with parsley and a splash of white wine.

LINGUINE CARBONARA

Linguini pasta with pancetta, garlic, white wine, cream and egg sauce and parmesan cheese.

PENNE ARRABBIATA (Vegetarian)

Hot pasta in garlic, white wine and chilli.

PENNE AL SALMONE

Pasta with fresh salmon, onions and cream, finished with a splash of brandy.

LASAGNA AL FORNO

Freshly baked home made lasagna.

ORECCHIETTE CON SALSICCIA

Ear shaped pasta with fresh sausage, fennel, chilli, tomato and cream.

MARGHERITA PIZZA

Tomato, mozzarella and fresh basil. (extra toppings £1.00 each)

SPIGOLA GRIGLIA

Grilled fillet of sea bass served with a lime and cream sauce, vegetables and potatoes.

POLLO FUNGHI

Pan fried chicken with mushrooms, garlic and cream sauce.

MAIALE PIZZAIOLA

Pan fried loin of pork with tomato, oregano, garlic and olives.

SWEETS - for a choice of our delicious sweets please speak to your waiter

Allergy and Food Intolerance's - Please speak to your Waiter about your requirements.