

La Torre

Tuesday - Saturday Lunchtime
Also Tuesday & Wednesday Night Special Offer

TWO COURSES FOR £18.50 OR THREE COURSES £23.50

STARTERS

ZUPPA DEL GIORNO

Fresh home made soup of the day served with bread.

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 MOZZARELLA POMODORI E PESTO

Toasted garlic bread with a pesto dressing, sliced mozzarella cheese and baked cherry tomatoes.

MAINS

CASARECCI AI FUNGHI

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

SPAGHETTI CARBONARA

Spaghetti 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.

CASARECCI CON SALSICCIA

Twisted 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 PIZZAIOLA

Pan fried chicken with tomatoes, garlic, oregano and olives.

MAIALE PIZZAIOLA

Pan fried fillet 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.