

# Starters

- Suitable for Vegetarians

- **Minestrone**

**£6.20**

*Fresh Homemade vegetable soup.*

- **Prosciutto e Melone**

**£8.50**

*Parma ham, served with slices of ripe melon.*

- **Cozze Arrosto**

**£7.50**

*Baked green-lip mussels with butter parsley and garlic*

- **Insalata con Avocado e Parmigiano**

**£7.80**

*A delicate salad of rocket and baby cress with slices of avocado, slivers of parmesan with a light dressing of lemon juice and virgin oil.*

- **Gamberoni alla Rucola**

**£8.80**

*King prawns served on a bed of rocket salad and baby spinach, dressed with salt, balsamic vinegar and hot olive oil.*

- **Asparagi alla Parmigiana**

**£8.20**

*A classical Italian recipe of fresh steamed asparagus served with parmesan cheese and boiling melted butter.*

- **Carpaccio**

**£12.50**

*Paper thin slices of raw fillet of beef with slivers of parmesan cheese, marinated in virgin oil, lemon, salt and pepper, sprinkled with chopped rocket salad .*

- **Antipasto Caldo**

**£8.20**

*Mushroom caps and segments of courgette filled with bacon, tomatoes, cep mushrooms, herbs and onions; in a béchamel sauce, together with a segment of roast pepper dressed with a blend of anchovy fillets and garlic.*

# Pasta

- Cannelloni** **£8.50** **£15.20**  
*Pasta tubes filled with mushrooms, onions ricotta, spinach, baked in a cheese sauce.*
- Tagliolini ai Funghi Porcini** **£8.20** **£14.80**  
*Narrow ribbon pasta in a creamy bacon and cep mushroom sauce.  
For vegetarians, served without bacon.*
- Spaghetti Aglio Olio peperoncino** **£8.20** **£14.80**  
*A classical Italian favourite of spaghetti tossed in hot olive oil with garlic, chilli and flat leaf parsley.*

## Main Course Fish Dishes

- Salmone alla Stimpirata** **£14.90**  
*Fresh pan fried salmon, served in a sauce of chopped celery, onions, capers, white wine vinegar and virgin olive oil.*
- Coda di Rospo alla Ligure** **£16.20**  
*Fresh monkfish in a Mediterranean tomato sauce with green olives, garlic and fresh basil.*

# Meat Dishes

**Entrecote ai Frutti di Mare** **£16.90**

*An 8 oz sirloin steak, pan fried in a cream and brandy sauce with mussels and prawns.*

**Filletto di Maiale Pizzaiola** **£14.90**

*Tender fillet of pork with melted mozzarella cheese. Served with a sauce of both fresh and sundried tomatoes, garlic and oregano.*

**Fegato alla Veneziana** **£14.40**

*Thin slices of pan fried liver with lots of onions.*

**Vitello al Marsala** **£17.30**

*Veal escallops, pan fried in butter. Finished with Marsala wine*

**Cotolettine di agnello** **£15.80**

*Lamb cutlets, pan fried with garlic and rosemary, finished with honey.*

**Scaloppine di Pollo** **£14.90**

*Escallops of chicken breast cooked in lemon juice, rosemary, garlic, white wine and butter.*

**Tournedos Rossini** **£21.50**

*Sautéed fillet steak on a crouton topped with chefs homemade pâté with a demiglace sauce and Madeira wine.*

*Mixed Salad*  
*Selection of vegetables*

*Per Person* **£3.00**  
*Per person* **£2.70**

## **Desserts**

*Selection of cheeses*  
*Desserts from the trolley*  
*Coffee*

**£7.50**  
**£6.50**  
**£2.40**

*If you normally eat unsalted food please mention it when ordering.*

**Buon Appetito**

*We hope you will enjoy your visit to  
La Bisalta and will call again soon.*

*La Bisalta*