

## HOT TAKEAWAY MENU

(all hot dishes will be cooked to order and served hot on collection)

Our homemade chicken liver and pork paté with caramelised red onion and toast £6.40

Mozzarella in carrozza – mozzarella coated in breadcrumbs lightly fried served with spicy tomato sauce V £6.80

Peperoni bagna cauda – roasted fresh peppers baked with anchovies, garlic and cream (a must for the anchovy and garlic lover) £7.95

Tricolore Salad, mozzarella, rocket, avocado & tomato V £7.95

Antipasti Misto – selection of Parma ham, bresaola, mixed salami, olives and sundried tomatoes £8.40

Tiger prawns coated in breadcrumbs lightly fried in olive oil served with homemade tartar sauce £8.40

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Spaghetti Bolognese or Amatriciana – fresh tomato, onion, garlic and bacon £9.95

Carlo's special Aubergine alla Parmigiana – baked layers of aubergine, tomato and mozzarella drizzled with fresh pesto V £9.95

Handmade ricotta gnocchi served in a delicate tomato and fresh pesto sauce V £10.50

Homemade fresh pasta beef lasagne £10.50

Handmade tagliatelle carbonara £11.95

Penne Lucanica – our Lucanica sausages, rosemary, olive oil, garlic, chilli and lots of parmesan £11.95

Carlo's porcini mushroom and cream of white truffle handmade ravioli V £13.50

Handmade tagliatelle smoked salmon, cream and vodka £13.95

Salsiccia con Polenta – our Lucanica style sausages, onion, rosemary, olive oil, white wine served with parmesan polenta £13.20

Polpettine – Scotch sirloin meatballs, mushrooms, red wine and demi glace served with creamed potato £13.95

Cotoletta di Pollo Milanese – chicken breast fillet coated in breadcrumbs lightly fried served with spaghetti pomodoro £13.95

Breast of chicken Siciliana - tarragon, roasted peppers, sweet paprika, white wine, garlic & cream served with creamed potato £14.40

Fresh calve's liver Veneziana – white wine, onion and balsamic served with creamed potato £14.50

Classic veal Milanese – coated in breadcrumbs lightly fried served with spaghetti pomodoro £14.95

Veal funghi e crema – escalope of veal, white wine, mushroom and cream served with creamed potato £14.95

Free range loin of pork medallion cooked with white wine, rosemary, cream and apple served with creamed potato £14.95

Slow roasted leg of Welsh lamb with red peppers, onion, garlic and red wine served with creamed potato £15.95

Medley of fresh vegetables £3.50

Spinach £4.20

Zucchini fritti £3.50

Oranges in caramel and grand marnier £3

Rich dark chocolate mousse £3

Traditional mascarpone and espresso tiramisú £3

Homemade meringue, Chantilly cream and fresh fruit £3

Poached pear in red wine and cinnamon, Chantilly cream and amaretti biscotti £3