



Fresco Fresco Travelzoo offer: £29 for Two people includes any of the starters below, Fillet Steak cooked to your liking served with potatoes and seasonal vegetables of the day and a glass of Italian Prosecco!

starters

funghi ripieni V - stuffed mushrooms

calamari in umido - pan fried squid cooked in Giovanni's special tomato sauce with onions, garlic, fresh chilli, peas and white wine

calamari fritti - deep fried squid served on salad leaves with tartar sauce (optional)

melone V - fresh melon served with a selection of fresh fruit (add parma ham for just £2 extra)

zuppa del giorno - homemade soup of the day

torre di melanzana V -aubergine topped with Giovanni's special tomato sauce, fresh mozzarella cheese and fresh basil and oven baked

fegatini di pollo - chicken livers sautéed with mushrooms, onions, chilli and peppers, finished with a touch of wine

pate Giovanni - Giovanni's chicken liver pate served with toasted bread

goujon di pesce - Fish goujons served with a garlic mayonnaise dipping sauce

black pudding al pepe - Giovanni's speciality black pudding served with pepper sauce

alette di pollo piccanti - pan fried spicy chicken wings served with spring onions, fresh chilli, seasoned with salt and pepper

polpettine alla calabrese - our mamma's homemade spicy meatballs in Giovanni's special tomato sauce served with homemade bread

cocktail di gamberetti - prawn cocktail served on salad leaves with marie rose sauce

spare ribs - pork ribs in a barbecue sauce

gamberoni orientale -pan fried king prawns with garlic, chilli, spring onions, ginger, cherry tomatoes and white wine

main course

Filetto ai Ferri - Grilled fillet steak accompanied with today's selection of potatoes and seasonal vegetables grown to order from Zio Paolo's market garden in Parbold. Served plain **or with one of the following sauces for an additional £2:**

Fresco Fresco sauce: Lobster bisque, crayfish tails with a touch of tomato and fresh cream

Pizzaiola sauce: tomatoes, olives, capers, anchovies, red wine and garlic

Rossini sauce: a Madeira wine and mushroom sauce topped with Giovanni's home-made pate

Diane sauce: sauce of onions, mushrooms, French mustard, brandy, demi-glace and fresh cream

Dolce latte sauce: demi-glace, cream, brandy, red wine and dolce latte cheese

Volcano sauce: mixed peppers, onion, tomatoes, garlic and tobasco