



CARAVELLI PASTA NIGHT

On Mondays and Tuesdays only!!!!

**One Starter
One Pasta Dish
One Glass of House White/Red/Rose Wine
Or soft drink (coke or Lemonade)**

OR

**One Pasta Dish
One Dessert
One Glass of House White/Red/Rose Wine
Or soft drink (coke or Lemonade)**

All for £14.95

Starters

Crudo di Parma e melone

The finest Italian Parma ham with chilled melon

Zuppa del giorno (v)

Fresh homemade soup

Antipasto all'Italiana

Selection of traditional Italian cured meats with Giardiniera vegetables

Funghi Farciti (v)

Baked mushrooms filled with courgettes, mozzarella and dolcelatte cheese

Parmigiana di Melanzane (v)

Layers of aubergine and courgettes in a rich tomato pesto and Parmesan sauce baked lasagne style

Gamberoni all'Aglio

Kings prawns gently sautéed in garlic, herbs, tomato and Finished with a splash of wine

Cozze alla Napoletana (when available)

Fresh mussels cooked in a simple tomato sauce, herbs, garlic and chilli.

Bruschetta al Pesto e Pomodoro (v)

Toasted garlic bread topped with mozzarella and tomato concasse drizzled with a light pesto dressing

Crostini Molisana

Chicken livers sautéed in onions, rosemary, wine, French Mustard and a touch of tomato served on toasted bread

Calamari Fritti

Deep fried squid served with mixed leaves and a wedge of Lemon

Caprino alle Mele

Deep fried goat cheese served on a bed of caramelised apple and balsamic dressing



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Pasta

Lasagna Al Forno

Freshly baked lasagne

Linguine Bolognese

A classic. Linguine and minced beef in a rich tomato sauce

Linguine Carbonara

One of the most traditional pasta dishes, with a julienne of red onions, pancetta and cream finished with an egg yolk

Linguine Ai Frutti Di Mare

Linguine pasta with a feast of seafood cooked in a tomato, garlic and white wine sauce.

Penne Arrabbiata (v)

Hot!! Pasta in garlic white wine and chilli

Penne Don Vito

Penne, cooked in garlic, chicken mushrooms and peas in Tomato and cream sauce

Penne Al Salmone Affumicato

This is one of the most luxurious dishes of all, with smoked salmon, onions, tomato and cream finished with a splash of brandy

Pappardelle Con Salsiccia

A tasty combination of large ribbon pasta, fresh sausage, Fennel, chilli, tomato and cream

Pappardelle Primavera (v)

Large ribbon pasta in garlic, mushrooms, courgettes, tomato, basil and cream sauce an alternative for vegetarians.

Risotto Pescatore

Cream seafood risotto

Risotto Alle Verdure (v)

Creamy seasonal vegetable risotto

Dessert

Homemade Lemon Cheesecake

Homemade Chocolate Cheesecake

Homemade Crème Brulee

Homemade Tiramisu

Profiteroles (Dark or White chocolate)

Tartufo Nero or Bianco

Selection of Italian Ice-Cream & Sorbets

Not to be used in conjunction with any other offer