

3 COURSE MENU INC DRINK £20

STARTERS

CHICKEN LEKKA LEKKA

Breaded chicken fillets, served with a spicy tomato dip & garlic mayonnaise.

GARLIC BREAD/MOZZARELLA (V)

MUSHROOM AL FORNO (V)

Mushrooms stuffed with mozzarella & aged hard cheese, breadcrumbs & onions, baked on Italian bread, served with garlic mayonnaise.

MAINS

POLLO MILENESE

Breaded butterfly chicken breast, Served with roasted baby potatoes or chips, broccoli & a creamy mushroom sauce.

PRIMA PIZZA CAPRINA (V)

Goat's cheese, rocket, plum tomatoes, olive tapenade & mozzarella on a tomato base.

ASPARAGUS & PANCETTA

CARBONARA

Crispy pancetta & asparagus in a velvety mascarpone & cheese sauce, topped with crispy smoked prosciutto.

RISOTTO CON POLLO E FUNGHI

Chicken breast & sautéed mushrooms in a rich cheese & white wine sauce.

DESSERT

YOGHURT PANNA COTTA

A classic made with yoghurt & cream, dressed with raspberries and strawberries.

BLOOD ORANGE &

CHOCOLATE TART (V) (VE)

Dark chocolate tart on a seeded base, with tangy raspberry sorbet.

GELATI (V) & SORBETTI (VE)

Choose from chocolate, vanilla, salted caramel. Raspberry or mango sorbet.

DRINK TO START

Wine (175ml), Beer (330ml) or Soft Drink

CHEESE FONDUTA (V)

Rich cheese fondue crowned with a garlic & herb crumb, served with warm dough sticks. Dip dip hooray!

BURRATTA CAPRESE (V)

Creamier & more indulgent than mozzarella. Served with tomatoes, rocket & basil.

SPINACH & RICOTTA ARANCINI (V)

Crispy ricotta & spinach risotto balls, served with a spicy tomato dip.

PRIMA PIZZA PRIMAVERA FOREVER

Creamy white based topped with chicken breast, balsamic red onions, roasted peppers, grated courgette & spinach. Served with green pesto on the side for you to dollop or dip.

LINGUINE CON FRUTTI DI MARE

King prawns, mussels, clams & squid in a rich tomato & white wine sauce.

INSALATA DI POLLO E PANCETTA

Pan-fried chicken breast & crispy pancetta, avocado, tomatoes, spinach, cos lettuce & red onion with citrus dressing.

SPAGHETTI LENTIL RAGU (V)

A hearty ragu of green lentils & mixed vegetables in a rich sundried tomato sauce.

RHUBARB & CUSTARD RAVIOLI

Dare for dessert? Sweet pink pasta pockets, served on vanilla custard, topped with crumble & extra custard on the side.

PASSIONFRUIT & RASPBERRY

CHEESECAKE (V)

A fruity cheesecake on a biscuit base, drizzled with tangy passionfruit sauce, served with vanilla gelato.