

*Pizzeria Trattoria Danilo*



2 course £13.95 3 course £16.95

*Antipasto*

**Polpette Napolitana**

*Homemade Beef meatballs tossed in our tomato sauce served with toasted homemade bread*

**Fiori di Zucca Farciti**

*Courgette flowers stuffed with prosciutto and mozzarella served with lemon mayonnaise*

**Bruschetta Sardine Affumicato**

*Homemade bread topped with cherry tomato, spring onions, smoked sardines and toasted pine nuts*

**Gnocchi Rosso Genovese**

*Potato dumplings tossed in sun dried tomato pesto with a splash of balsamic reduction*

*Secondi Piatti*

**Pollo Milanese**

*Chicken escalope pan fried in seasoned bread crumbs served with spaghetti Napoli*

**Branzino con Risotto Asparagi**

*Sea bass Fillet served on a bed of asparagus and pea risotto*

**Cozze Zaffarano**

*Large bowl of green lip mussels tossed in saffron cream and white wine sauce served with frites or mixed salad*

**Penne Rusticana Gratin**

*Penne and roasted vegetable baked in tomato sauce with buffalo mozzarella*

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### **Tiramisu**

*A sponge soaked in coffee liquer and  
creme fantasia with Zabaglione cream  
dusted with cocoa powder*

*or*

### **Gelato**

*A choice of three flavours of  
Dunham Farm ice cream  
strawberry, vanilla, chocolate, banana,  
pistacchio or mint chocolate chip*

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