

# Junior Menu

**Under 10's**

**Two Course Menu £7.50**

**3rd Course £3.50 Supplement**

**Choice of one Soft Drink**

## Starters

### Mushroom Frits

Mushrooms dressed in breadcrumbs, deep-fried and served with garlic mayonnaise.

### Choice of Soups

Minestrone or Cream of Vegetable

### Deep fried Mozzarella Cheese

Coated in breadcrumbs served with a spicy tomato sauce or garlic mayonnaise.

### Seasonal Melon

### Garlic Bread with Cheese

## Main Courses

### Homemade Chicken Goujon

Deep-fried and served with French fries.

### Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

### Macaroni Cheese

Short pasta baked in the oven with a béchamel cheese sauce. (with or without tomato)

### Penne alla Bolognese or Carbonara

### Penne al Pomodoro

Pasta served with tomato sauce.

### Duet of Sole & Haddock Goujon

Strips of fillets of Cod & haddock bread crumbed, deep fried and served with French fries.

### Pizza Margherita

Tomato base, Mozzarella and basil.  
(Add an extra topping: Vegetable topping £1.00 /  
Meat topping £2.00 / Parma Ham £3.50 supplement)

## Desserts

### Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

### Assorted Italian Ice Cream

With a choice of topping.

### Homemade Apple Pie

Served with ice-cream and whipped cream.

### Cookies & Ice Cream

Served with vanilla ice cream and toffee topping.

**Please Note: Terms & Conditions apply**

Our dishes may contain traces of nuts.  
Gluten free dishes are available, made to order.

# Trattoria



## ★ Special Set Menu ★

**Sunday to Thursday**

**Any Two Courses £17.50**  
£5.00 supplement for a Third Course

**Friday & Saturday**

**Any Two Courses £19.50**  
£5.00 supplement for a Third Course

**Children 5 – 10yrs old – Two Course Menu including a Soft Drink £7.50**

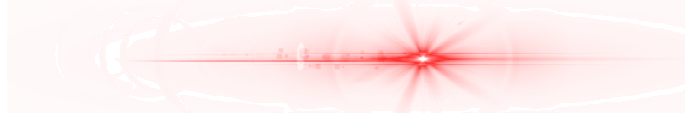
# Trattoria Luna Rossa

**Please Note:** We would like to inform all our customers nothing is prepared in advance, the food at **Luna Rossa** is freshly made to order.

Please allow our chefs to make your favourite dish the way it should be.

Presented to you full of flavour and presentation.

Thank you for your cooperation.



## Starters

### Duet of Seasonal Melon ✓

### Trio of Mushrooms, Mozzarella and Onion Rings ✓

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

### Deep Fried Mozzarella Cheese ✓

Coated in spicy breadcrumbs, deep fried. Served with a spicy tomato sauce or garlic mayonnaise.

### Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

**OR Mussels alla Mariniera** (No Tomatoes)

with or without cream optional

### Spicy Italian Sausage (Salsiccia con Fagioli)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce.

### Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

### Chef's Soup of the Day

Served with Bread & Butter.

### Spicy Meatballs (Polpette della Nonna)

Made with minced topside of beef, veal and ham mixed with finely chopped onions, garlic, a hint of chilli, fresh herbs and seasoning, cooked in a savoury tomato sauce and served with a slice of garlic bread.

### Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

### Terrine of Pâté (Smooth Pâté)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with toast and garnished with seasonal leaves.

### Calamari Frits

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or with a spicy sweet chilli sauce.

### Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

### Classic Italian Minestrone

The classic Italian vegetable soup.

## Sides (share between two)

**Freshly Baked Focaccia made to order £5.50**

**Basket of Italian Bread £2.50 ~~ Garlic Bread £3.50**

**Garlic Bread with Cheese £4.00 ~~ Bruschetta £4.50**

## Main Courses

### Fillet of Haddock Mornay

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with market vegetables & potatoes.

### Penne Arrabbiata ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

(Add chicken for £2.00 supplement)

### Beef A La Bourguignonne (Chefs own recipe)

Diced prime Scottish topside, sautéed in extra virgin olive oil, with red wine, onion, garlic, bacon, mushrooms and garnished with mash potato.

### Linguine alla Marinara (Seafood Pasta)

Linguine tossed in extra virgin live oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

### Escalope of Chicken alla Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine al pomodoro.

### Stew of Gigot & shoulder of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce and potatoes.

### Pizza Margherita ✓

Tomato base, mozzarella and basil.

Add an extra topping: Vegetable topping £1.00

Meat topping £2.00 / Parma Ham £3.50 supplement)

### Classic Lasagne al Forno

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven. Served with fries.

### Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

### Mix Fillet of Fish Goujon (Plaice & Haddock)

Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

### Countryside Style Risotto

Made with chicken breast, Italian Sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

### Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil.

**Quite spicy and tasty!**

### Pasta Principessa (Pasta Princess)

Short pasta tossed in a sauce made with fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

### Sirloin Steak £7.50 Supplement

**10oz** Grilled Sirloin Steak cooked to your choice. Fully garnished with fries, onion rings & mushrooms.

**Pepper Sauce £2.50 Supplement**

## Desserts

### Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream and whipped cream.

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Cookies & Ice Cream

Served with vanilla ice cream and toffee topping.

### Meringue Delight

With ice cream, summer fruit and fresh cream.

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

### Assorted Italian Ice Cream

With a choice of topping.

## Tea or Coffee

✓ Denotes Vegetarian Dishes

**Important Notice:** Please advise our waiting staff on any food allergy you may suffer from, in order to prevent such ingredient(s) contaminating your food. Thank you for your co-operation.

All our prices are inclusive of vat but a 10% service charge will be added to all parties of six & over.