

Fabios presents

Mother's Day Special Menu

*A la carte menu
is also available*

1-COURSE - £ 12 ; 2-COURSE - £ 15 ; 3-COURSE - £ 18

KIDS - 1-COURSE - £ 7 ; 2-COURSE - £ 10 ; 3-COURSE - £ 13

-- Starters --

Minestrone Alla Toscana

Home-made vegetable soup with cannellini beans, spinach leaves, and tortelloni; filled with ricotta and spinach, served with bread

Insalata di Pomodori e Mozzarella

Fresh sliced mozzarella & sliced tomatoes, in a bed of mixed salad leaves, all dressed with extra virgin olive oil and balsamic glaze

Bruschetta Calabrese

Toasted ciabatta bread topped with nduja (spicy sausage paste) and spicy salami

Portobello Al Zola

Portobello mushroom topped with blue cheese and spinach, touch of garlic then baked and served with salad garnish

Polpetta Della Mamma

Homemade spicy meatball
(just like mamma used to do !!!)
Served with parmesan cheese and ciabatta bread

-- Dessert --

Cassata Gelata

Homemade ice cream presented like a slice of cake with 3 layers of chocolate nought and vanilla

Crespelle Al Limone

Homemade pancake served with lemon and sugar

Tiramasu

Homemade just like mamma used to do

Panna Cotta

Homemade panna cotta with raspberry topping

--- Main Courses ---

Petto Di Pollo Carolina

Breast of chicken cooked with leeks, bacon in rich cream sauce

Arrosto Di Manzo

Traditional roast beef, with home made gravy, served with yorkshire pudding

Maiale Alla Panna E Porcini

Pork escalope cooked with cream, champignons mushrooms and porcini mushrooms

All the above main courses are served with vegetables and saute potatoes

Hamburger Alla Moda

Homemade beef burger served in bun with mozzarella cheese melted, sliced tomatoes and pancetta. Served with chips

Linguine Al Pistacchio

Linguine pasta coked with crushed pistachios nuts, olive oil, cherry tomatoes and garlic.
(Served with salad or garlic bread)



**Doors
open 12noon
Last
Food Order 5pm**

