## CROLLAS DAY MENU

## AVAILABLE MONDAY TO FRIDAY 12AM - 4PM

CICHETTI ITALIAN SMALL PLATES
GRILLED FOCACCIA WITH OLIVE OIL \& ROSEMARY VG TOASTED ARTISAN BREAD VG
MIXED OLIVES VG
MIXED OLIVES AND TOASTED ARTISAN BREAD VG POLENTA CHIPS SERVED WITH GRATED PARMESAN v SOUP OF THE DAY
BRUSCHETTA CLASSICA
Grilled sourdough topped with chopped
vine tomato, garlic \& olive oil
vine tomato, garlic \& olive oil
BRUSCHETTA TRICOLORE ©
Grilled sourdough topped in 3 sections with pesto,
sundried tomato pate \& taleggio cheese
BRUSCHETTA FUNGI E FONTINA ©
Grilled sourdough topped with mushrooms sautéed in
olive oil \& garlic, topped with fontina cheese
BRUSCHETTA ISOLANA $\nabla$
Grilled sourdough topped with goat's cheese, cherry tomato \& grilled peppers dressed with olive oil and balsamic reduction
CALAMARI FRITTI
Fried squid with garlicky mayo, lemon \& chill
PORCHETTA ROMANA
Rolled roast pork belly served with
red wine jus and Italian pickle

## PIZZAS

GLUTEN FREE PIZZA AVAILABLE - $£ 2$ SURCHARGE MARGHERITA - tomato sauce, mozzarella,
extra virgin olive oil and fresh basil - pure \& simple
CAPRICCIOSA tomato sauce, mozzarella,
mushrooms, ham, artichokes \& black olives CARNIVERO tomato sauce, mozzarella,
ham, salami \& pepperoni
DIAVOLA tomato sauce, mozzarella,
spicy neapolitan salami, roasted peppers \& fresh chilli FUNGHI © tomato sauce, mozzarella \& mushrooms POLLO E CIPOLLA Tomato sauce, mozzarella
chicken \& red onion
CONTADINA $\nabla$ tomato sauce, mozzarella, mushroom, peppers \& olives
BRAVA tomato sauce, mozzarella, pepperoni \& mushroom TESORO tomato sauce, mozzarella,
chicken, mushrooms \& roasted peppers
A PIACERE As you like it. - cheese pizza with any 3 toppings of your choice. Any extra toppings - only 90p each. CALZONE - $£ 3$ SURCHARGE ON $2 / 3$ COURSE MENU Folded over stuffed pizza with salami, pepperoni, ham, courgettes \& roasted peppers

## SALADS

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## POLPETTE DELLA NONNA

Homemade meatballs in a classic Napoli sauce
STRACCETTI
Chicken strips, pan fried with tomato, garlic \& cream

## ARANCINI SICILIANI

Sicilian ragu and rice balls served with a Napoli sauce MELANZANE ALLA PARMIGIANA V
Homemade aubergine bake in a light tomato sauce
with mozzarella \& parmesan
SALMONE AFFUMICATO
Smoked salmon, rocket \& olive oil served with garlic bread

## FRITTO DI PARANZA

Fried Italian whitebait
HALF PASTA OF YOUR CHOICE
Chosen from this men
COZZE SCOZZESI
small plate of Scottish rope grown mussels
cooked with your choice of:

- "In Bianco" - white wine, garlic \& cream
"In Rosso" - tomato, wine, garlic \& chill


## INSALATA CESARE

Crisp salad, crispy pancetta, parmesan
shavings and drizzled with caesar dressing.
served with a choice of king prawn or chicken
Mixed leaves with tuna, cannellini beans,
egg, corn, olives, green beans, \& cherry tomatoes
with wine vinegar \& olive oil dressing

## FISH \& CHIP FRIDAYS

£17.25
Deep fried in Peroni Beer Batter
(Can be served as part of a $2 / 3$ course menu) AVAILABLE ONLY ON FRIDAYS


GLUTEN FREE PIZZA \& PASTA AVAILABLE ON REQUEST (£2 SURCHARGE) We are proud to have a range of gluten-free pizza \& pasta on our menu, so all of our recipes can now be enjoyed, gluten-free.

ANY 2 COURSES ONLY £21.50
(starter plus any pizza, pasta, salad, meat or fish dish)

## PASTA E RISOTTO

GLUTEN FREE PASTA AVAILABLE - £2 SURCHARGE RIGATONI POLPETTE E MOZZARELLA
igatoni with meatballs, mozzarella \& rosemar
in a lightly spiced tomato sauce
RIGATONI PICCANTE v
£7.95 Rigatoni with in a tomato garlic \& chilli sauce ENNE PUTTANESCA V
Penne with a tomato, chilli \& garlic sauce served
ith added olives capers \& optional anchovies
E11.00 PENNE ZUCCHINE E GAMBERI
Penne with prawn and zucchini in
a light tomato \& anchovy sauce
SPAGHETTI BOLOGNESE
This dish has stood the test of time and deserves to be included nour menu - spaghetti tossed in a classic tomato \& meat sauc
PENNE AMATRICIANA
Penne with a tomato, chilli \& garlic sauce cooked with pancetta \& onion
SPAGHETTI CARBONARA
Pancetta tossed with spaghetti, finished ith cream, egg and parmesan this dish can be erved in the traditional roman style - without cream
RISOTTO GAMBERI E ROSMARINO
Arborio rice \& prawn, cooked in a
reamy rosemary \& white wine sauce
RISOTTO AL PORCINO v
Creamy arborio rice cooked with porcini and other wild mushrooms.
Available with chicken (Add $£ 2$ or $£ 2$ to $2 / 3$ course meal)

## PESCE

BRANZINO IN PADELLA
an-fried fillet of sea bass served with
sautéed seasonal vegetables
SALMONE ALLA GRIGLIA
Grilled Scottish salmon served with
sautéed seasonal vegetables
FRITTURA MISTA
£5 SURCHARGE ON 2/3 COURSE MENU
Mixed lightly floured fried seafood including calamari,
king prawn, whitebait \& seasonal fish
COZZE SCOZZESI
cottish rope grown mussels ( 1 kg ) cooked with your choice of:

- "In Bianco" - white wine, garlic \& cream


## DAY MENU SPECIAL

## ANY 3 COURSES ONLY £27.75

(starter plus any pizza, pasta, salad, meat, fish dish plus any dessert)

## CARNE

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## POLLO CACCIATORA

an fried chicken breast in a tomato, mushroom
onion, olive \& peppers sauce
POLLO CROLLA - $£ 5$ SURCHARGE ON 2/3 COURSE MEAL £24.95
Parma ham wrapped chicken breast stuffed with taleggio cheese cooked in a red pepper \& chilli sauce SCALOPPINA ALLA MILANESE
Veal escalope milanese style in parmesan breadcrumbs pan fried and served with spaghetti al pomodoro SCALOPPINE AL MARSALA
eat escalope cooked in a sweet Sicilian wine sauce, served with rosemary potatoes
BISTECCA ALLA GRIGLIA

- £5 SURCHARGE ON $2 / 3$ COURSE MENU

Grilled matured scottish sirloin steak $100 z$ served with seasonal vegetables or side salad
STEAK SAUCES
Brandy \& green pepercorn-diane- french mustard

SIDES
PATATE FRITTE VG Hand-cut potato chips $£ 4.50$
PATATINE VG French fries
PATATE EROSMARINO VG £4.50
Sliced potato sauteed with rosemary
PISELLI E PANCETTA
sautéed peas and pancetta
POLENTA CHIPS
Served with grated parmesan
NSALATA MISTA VG Mixed continental leaves with red wine vinegar \& olive oil dressing
resh rocket \& shaved parm
VEGETALI STAGIONALI VE
sautéed seasonal vegetables

