

Starters

Zuppa Del Giorno 3.50
Chef's special Soup.
Served with Sue's "Nostrano" bread

Fegatini Stregati 4.90
Spicy Chicken Livers bewitched with stragea, chorizo, Tropea onions & peperoncino

Gamberoni Casablanca 7.90
A warm salad with pan fried Giant Crevettes, lemon chermoula, Smoked garlic, sweet chilli and coriander

Calamari Croccanti 6.90
Fresh Squid, in our irresistible batter, with lemon & separate special Rafano dip

Sarde Alla Gardesana 6.90
Fried Sardines butterflied & boneless with Garda's unique red onion & myrtle chutney

Lumache "Zio Luigi" 7.50
Escar got's enhanced with garlic, rocket, green herb beurre & sautéé champignon's Complementary fruit Grappa

Funghi Monte Baldo 5.50
Garlic stuffed Mushrooms with blue & white Trentino cheese, served bubbling hot!

Melone Macchiato 3.90
Melon fruit cocktail stained with Kirsch, Pomegranate & coconut cordial

Antipasto (For 2 people or more) 6.90
Lorenzo's pre-meal sampling platter. Per Head
Salami, ham, cheese, sar dine, insalatina, Olives, rustic vegetables & polenta

Extras

Marinated Olives & Grissini 2.90

Plain Garlic Bread 2.50

Spicy Tomato Garlic Bread 2.90

Garlic Bread with Cheese 3.50

Garlic Bread Saporito 3.90
Olives, chillies, anchovies, pr ovalone

Lorenzo's Mixed Salad 2.90

Patatine Fritte (Chips) 1.90

Pasta

Lasagne Al Forno 7.90
Pasta layers of meat sauce & bechamel
A family recipe from Nonna Maria

Spaghetti 1 - 2 - 3 6.90
Choose your favourite:
1) Traditional, Bolognese meat sauce

2) Spicy, Tomato, peperoncino & spicy salami
3) Riviera, Beans, nuts, pesto & parmesan petals

Pasta Piccante 7.90
A spicy oven baked pasta with ragu' Peperonata, salame & pecorino cheese

Pappardelle Al Salmone 8.90
Egg Pasta gently tossed with fresh salmon, prawns, asparagus & mascarpone cream

Gigantoni Ai Funghetti 9.90
Giant Ricotta pasta parcels in a Pordni & wild mushroom cream sauce

Tagliolini al Nero Di Seppia 10.90
Fresh Black shoe lace pasta a tossed among King prawns, tuna, mussels, seafood, garlic & wine with an emerging flavour from the sea

Portions For Children Half Price



**Please note:
This is a No Smoking
Restaurant**

Our table salt is an aromatic imported marine salt which contains seeds from the longevity plant

Pizza

Made with imported flour

Arcobaleno 10.90
A giant pizza with everything on.
For sharing or for a hearty appetitel

Margherita 5.50
Tomato and mozzarella

Ortolana 6.90
Mozzarella, Tomatoes, mushrooms, peppers, onions, olives & zucchini

Leonardo 6.90
5 cheeses, fresh tomato, mushrooms, Rubbed or egano & torn basil leaves

Arrabbiata - The spicy one! 7.90
Tomato, mozzarella, salame, onions & chillies

Pescatore 7.90
Seafood, tuna, anchovies, prawns, olives, tomato & mozzarella

Italianissima 7.90
Tomato, Mozzarella, spicy salame, peppers and ragu alla bolognese

Zanzibar 7.90
Mozzarella, cream, prawns, tuna, suitanas, almonds & sweet onions

Zingarella 7.90
Tomato, cheese, mushrooms, ham, onions, prawns & olives

Aromatica 7.90
Tomato, mozzarella, boiled egg, ham, gorgonzola & roasted garlic

Please See The Chalkboard for Round
The World Specialities

All Specialities served with a medley of fresh vegetables



Specialities

Trota Alla Sirmionese 8.90
Filletted rainbow Trout in an almond & A maretto crumb, A Lago Di Garda special

Rolli Di Salmone e Gamberi 12.90
Rolls of Salmon fillet, prawns, parmesan, pinenuts & spinach, Bernaise creme

Zuppa Marinara Allo Zaiferrano 16.90
A mixed fresh fish and seafood Chowder With tomato, bay leaf, pastis & saffron. Crowned with Mediterranean Langoustine

Spiedino Marco Polo 17.90
Brochette of Monk-fish with King prawns, Prague ham, courgettes, figs & lemon. Served with a Venetian lobster sabayon

Fleetwoods Finest Catch 14.90
Fleetwoods tastiest daily catch. - Cooked Lorenzo's way!

Pollo ai 3 Sapori 10.90
Pan-Fried local Chicken supreme, Nested on spinach, topped with Fontina cheese & vellutata of mushrooms

Scaloppine San Clemente 13.90
Pan fried Veal Escalopes, zested with citrus fruits & Vin Santo reduction

Spezzatino di Vitello 13.90
Stroganoff of Veal in a creamy Gypsy sauce with paprika & wild fennel Carnaroli rice

Padellata Contadina 15.90
Peasant-style Cassoulet with polenta Veal, pork rib, sausage, steak & guinea fowl in bardio wine, spagna beans & lentil broth

Bistecca Alla Pizzaiola 14.90
Sirloin steak cooked with wine, garlic, shallots, capers & Napoli tomato sauce
Or just plainly grilled to your liking

Filetto Ai Ferri 17.90
A thick English Fillet steak, just griddled. Mushroom & tomato garnish

Filetto Quattrostelle 18.90
Prime Fillet topped with black pudding four star sausage, mushrooms, honey & tarragon wholegrain mustard sauce

Medagioni Al Pepe Verde 17.90
Thin slices of Fillet steak in a pepper corn Cream sauce, flamed with oak aged Brandy

Filetto Funghi e Funghi 21.90
Choice Fillet, steak with crispy pancetta, Norcia truffle oil, porcini & forest mushrooms Flambéd with grappa, fini shed with cream