

Menu "Leonardo Da Vinci"

On selection of this menu ,

- we guarantee full and Exclusive use of our private dining room for all groups of 15 or more
- this menu includes linen table cloths and linen napkins , in a colour of your choice,
- a member of waiting staff will look after you from the moment you enter the restaurant to leaving and will be for your exclusive party only
- please do not hesitate to ask our manager for any wine selections that can be ready when you arrive
- flowers and decorations can also be requested , and charged at cost price
- feel free to request changes to our menu

£32

Starters

Bruschetta Deluxe (V)

Freshly toasted Italian bread topped with fresh mozzarella and sliced pachino tomatoes, sprinkled with fresh basil.

Caprese di Burrata (GF)

A twist on a classic – silky, creamier mozzarella, Prosciutto di Parma, rocket leaves.

Gamberi e Capesante (GF)

Grilled giant scallops and king prawns resting over a bed of mixed leaves dressed with pink-grapefruit and orange pulp drizzled with a reduction of balsamic vinegar and red chilli mustard

Arancini di Riso alla Siciliana

Golden orbs of rice filled with mincemeat, tomatoes and mozzarella; when pulled apart, the cheese forms into deliciously molten strands.

Spiedini di Mozzarella e Crudo (GF)

Mozzarella pearls, wrapped in Parma ham, threaded onto skewers with cherry tomatoes then grilled. Kebabs La Favorita style!

Cozze Tarantina

Voluptuously juicy Scottish mussels, sautéed with pachino tomatoes, garlic, white wine, and seasoned with our segret blend of fresh herbs.

Main Courses

Fagottini alla Polpa di Scampi

Crepe pockets overflowing scampi, prawns and crabmeat blended with a velvety cognac sauce, flecked with shallots and courgette.

Ravioli alla Sambuca (V)

Fresh egg parcel pasta filled with spinach and ricotta cheese tossed in our unique julienne of vegetables (onions- celery-carrots) sambuca flavoured creamy sauce.

Ravioli alla Norcina

Another classic. Often spoilt and copied but perfected at La Favorita. Fresh egg parcel pasta stuffed with porcini mushrooms, smooth ricotta and parmigiano cheese, finished with fresh rocket and seasoned Italian sausage sprinkled with fresh pachino tomatoes.

Involtini di Sogliola (GF)

Filet of fresh sole rolled and filled with baby prawns and asparagus, steamed, and served over a delightful sweet peppers sauce, with a side of vegetables risotto.

Bistecca alla Dianne Favorita style (GF)

10 oz Prime Scottish 10oz sirloin steak smothered with woodland mushrooms, brandy, mustard sauce (no cream).

Scaloppa di Maiale alle Mele

Pork escallops pan-fried dressed with a cognac apple sauce, lying over a bed of chick peas puree, sliced apple, aubergine and new potatoes.

Pizza FIORENTINA (GF)

Tomato Sauce, mozzarella, rocket leaves, sliced scotch sirloin cooked to your liking, shaved parmesan and a touch of deduction of cream of balsamic vinegar.

Pizza GAMBERI E CAPELANTE (GF)

Tomato sauce, mozzarella, baby prawns, fresh baby spinach leaves, topped with grilled king prawns and giant scallops and finished with a touch of grated lemon zest.

Boscaiola Pizza (GF) (V)

Tomato sauce, mozzarella, mixed wild mushrooms, rocket, shaved parmesan cheese

Your own pizza with choice of three toppings (GF)

Dessert

(GF) = Gluten Free Available

(V) = Vegetarian

Please note that some of our dishes contain traces of nuts

*Indulge yourself with one of ours specially selected desserts
Choice of Coffees (Cappuccino . Black, White, Caffelatte)*