

# Evening Set Menu

2 course £21.95 • 3 course £27.95

## Starters

### Bruschetta (vegan)

Toasted home made bread topped with a marinade of cherry tomatoes, garlic, olive oil and basil, topped with balsamic rocket

### Paté di fegatino

Home made chicken liver paté, served with red onion marmalade, grilled home made bread, gherkins and mustard butter

### Gamberoni arrabbiata

Pan fried king prawns finished in a rich tomato, chilli and garlic sauce with olive oil toasted bread

### Funghi al aglio (vegetarian)

Pan fried mushrooms finished in a creamy garlic butter sauce, served with home made bread

### Arancine di funghi (vegetarian)

Classic breaded risotto balls filled with fior di latte mozzarella, sautéed mushrooms and grana padano, served with rich Napoli sauce

### Brie empanato (vegetarian)

Breaded brie served with sweet chilli sauce and toasted bread

## Main Course

### Guance brasate

Braised beef cheek, served with crushed potatoes, carrots, red wine sauce and parsnip crisps

### Maiale glassato

Belly of pork glazed with honey and apple cider, served with crushed potatoes, spinach and a pancetta sage sauce

### Orata al limone

Pan roasted sea bream fillet with roasted new potatoes, green beans and a white wine, prawn, cherry tomato and caper sauce

### Pollo al L'Osteria

Marinated chicken finished in a chorizo and tomato arrabbiata with potatoes and green beans

### Rigatoni arrabbiata (vegan) (add chorizo £2)

Rich Napoli sauce with chilli, garlic, white wine and cherry tomatoes tossed with rigatoni pasta

### Lasagne al forno

Home made lasagne, served with garlic bread

### Cannelloni ripieni (vegetarian)

Classic recipe of pasta rolled with spinach, ricotta cheese and egg, served in a rich Napoli sauce and mozzarella with side garlic bread

### Calzone Kiev

Folded pizza filled with mozzarella, mushrooms, chicken and garlic butter with tomato sauce

### Pizza pepperoni

Classic pepperoni duo pizza with tomato and fior di latte mozzarella

### Pizza Margherita (vegetarian)

San Marzano tomato sauce topped with fior di latte mozzarella and crispy basil leaves

### Insalata Caesar

Classic chicken salad with baby gems, grana padano shavings and balsamic croutons

## Side Orders £3.95

House chips, mixed salad, sautéed mushrooms, crushed potatoes, roasted new potatoes, spinach, sweet and sour carrots, rocket salad

## Desserts

**Banoffee Pie** (vegetarian) - classic banoffee pie with Biscoff based biscuits

**Coppa tiramisu** (vegetarian) - home made tiramisu

**Amaretti panna cotta** (vegetarian) - limoncello tiramisu topped with crushed amaretti

**Affogato di vagnilia** (vegan) - Italian style vanilla ice cream drowned in espresso coffee

Note: if you have any allergies, intolerances or special dietary requirements please let us know

Set menu served Sunday to Friday 16:30pm to 21:30pm

An optional 10% service charge will be added to tables of 6 or more



by La Vecchia Scuola

 [info@losteriaitaliana.com](mailto:info@losteriaitaliana.com)

 01904 621 404

 [www.losteriaitaliana.com](http://www.losteriaitaliana.com)

LosteriaItalianaYork 

losteriaitaliana\_ 

31castlegate 