

# Bolton's Sample Menu

## Hot starters

Capesante £14.50  
Scallops with bacon and spinach

Gamberoni meridionale £13.90  
Pacific prawns with garlic, herbs and butter sauce

Calamari fritti £12.10  
Deep fried squid

Fried camembert £9.10  
Deep fried camembert served with gooseberry preserve

Funghi di campagna £8.90  
Forest mushrooms cooked in garlic, parsley and olive oil

Melenzane alla parmigiana £9.20  
Layers of aubergine with mozzarella parmesan cheese

## Pasta

Linguine all' aragosta £20.50 / MC £23.90  
Linguine with lobster and fresh tomatoes

Tagliioni al granchio £15.90 / MC £20.10  
Tagliolini with fresh crab, asparagus and chopped tomatoes with a touch of lobster bisque

Farfalle al salmone £10.20 / MC £16.90  
Farfelle with salmon, vodka and cream

Spaghetti alle vongole £10.20 / MC £16.90  
Spaghetti with baby clams

Spaghetti molina £10.20 / MC £16.90  
With chicken, watercress, garlic, chilli and olive oil

Penne arrabbiata £9.70 / MC £15.90  
Spicy tomato sauce and mushrooms

Tagliolini con gamberi e spinaci £17.50 / MC £20.90  
Tagliolini with prawn and spinach

Tortelloni piacentini £10.30 / MC £16.90  
Homemade pasta filled with ricotta cheese and spinach

Pappardelle alfie style £10.30 / MC £16.90  
Ribbon pasta with meatballs, ceps mushrooms, tomato sauce and a touch of cream

Risotto al porcini £10.50 / MC £17.50  
Risotto with wild mushrooms

Pasta taken as main course £16.90

### **Cold starters**

Caesar salad £7.80

Fresh asparagus £10.40  
Served with butter or hollandaise sauce

Granchio e avocado £10.50  
Crab & avocado with marie rose sauce or oil and lemon

Insalata di mare £13.10  
Fresh marinated seafood salad

Salmone affumicato £13.10  
Best quality smoked salmon

Trio di pesce affumicato £13.10  
Trio of smoked fish

Avocado salad £10.95  
Avocado with prawns, mozzarella and tomatoes

Prosciutto melone £12.30  
Parma ham with melon or mozzarella

Bresaola di cinghiale £12.90  
Cured wild boar with rocket salad and flakes of parmesan cheese

Burrantina con vegetali alla griglia £9.90  
Burrantina (creamy mozzarella) served with grilled vegetables

### **Soup**

Consommé julienne £6.90  
Clear broth with celery, carrots and leeks

Minestrone £8.50  
Vegetable soup like mamma makes

Lobster soup £9.10  
Lobster soup with brandy and croutons

## **Fish**

Dover sole £30.90  
Grilled or meuniere

Scampi fritti £21.90  
Deep fried scampi

Scampi alla provinciale £21.90  
Scampi sautéed in garlic tomato concasse and oregano

Filetti di branzino marinara £22.90  
Fillets of sea bass in a clam and shrimp sauce

Grigliata di pesce £25.90  
Mixed grill of fish

## **Fillet of beef**

Filetto bolton's £25.90  
Prime fillet with fine fresh herb sauce

Filetto alla stilton £25.90  
Prime fillet grilled and topped with stilton sauce

Filetto al pepe £25.90  
Fillet with green peppercorn sauce and red wine

Filetto alla griglia £25.10  
Grilled fillet

Bocconcini boscaiola £23.90  
Strip of prime beef fillet in a rich red wine and mushroom sauce

Chateaubriand with sauce bearnaise for two people £52.70

## **Fegato di vitello**

Fegato alla griglia a burro e salvia £21.90  
Calf's liver grilled with bacon or butter and sage

## **Lamb**

Costolette d' agnello alla griglia £21.90  
Grilled lamb cutlets

## **Entrecote**

Bistecca al balsamico o alla griglia £24.90  
Sliced sirloin steak served on a bed of rocket salad and balsamic vinegar sauce or plain  
grilled

## **Veal**

Saltimbocca alla romana £22.10  
Veal topped with parma ham and sage finished with white wine sauce

Vitello alla milanese £22.90  
Veal cooked in breadcrumbs and pan - fried

Paillard £21.90  
Grilled veal escalope

Nodino al rosmarino £26.90  
Veal chop with rosemary and white wine sauce

## **Chicken**

Petto di pollo alla senape £15.90  
Chicken breast with cream and wholegrain mustard

Petto di pollo alla griglia £15.70  
Grilled breast of chicken marinated in lemon, olive oil and herbs

Pollastrello alla diavola £16.90  
Baby chicken cooked with black pepper in a white wine sauce

Suprema di pollo ai funghi £16.90  
Oven baked supreme of chicken with white wine and wild mushroom sauce

## **Vegetables £5.90**

A selection of fresh vegetables of the day

## **Potatoes**

New potatoes, french fries, sauté, lyonnaise £3.50

Ruola parmigiano £5.50

Sauté mushrooms £3.50

Spinach, french beans or mange tout £3.50

Green salad or mixed salad £3.70

### **Desserts**

Selection from the trolley £6.90

Raspberries and strawberries £7.50