Le Tre Sorelle

SET MENU

2 COURSES £19.95 3 COURSES £24.95

Sunday - Thursday

STARTER

Gamberoni Fritti

Butterflied king prawns coated in breadcrumbs, served on a bed of salad with a lemon wedge and aioli sauce

Polpette della Casa

Homemade meatballs cooked in a tomato sauce with garlic, chilli and herbs topped with pecorino cheese

Bruschetta Caprese

Toasted bread topped with chopped tomatoes marinated in garlic, mozzarella, basil and olive oil

Caprino Fritto

Lightly fried breaded goat's cheese, served on a bed of salad with cranberry sauce

MAIN COURSE

Risotto alle Verdure

Italian rice with mixed vegetables, tomato sauce, garlic, chilli and parmesan cheese

Tagliatelle con Gamberi in Salsa Rosa

Italian pasta with diced king prawns, mascarpone cheese, cream, tomato sauce, garlic and chilli

Pollo Piccante

Chicken breast cooked with onions, spinach, garlic, chilli and herbs in a tomato and white wine sauce, served with rosemary potatoes and seasonal vegetables

Spigola all'Acqua Pazza

Fresh sea bass fillet cooked with cherry tomatoes, garlic, butter, parsley and a splash of white wine, served with rosemary potatoes and seasonal vegetables

DESSERT

Tirmaisu

Homemade coffee cake

Strawberry Panna Cotta

Homemade Italian cream dessert topped with strawberries

Coffee and Cream Tartufo

Coffee gelato with a creamy filling in crunchy almond brittle with a coffee centre

Mango Sorbet

Refreshing mango sorbet made with smooth alphonso mango purée