

fifty five
italiana



MANCHESTER



AUTHENTIC ITALIAN EARLY DINNER MENU

**TWO COURSES 19
THREE COURSES 23**

AVAILABLE EVERY DAY
UNTIL 7PM

FOLLOW US AT

@ITALIANAMCR



ANTIPASTI

GAMBERONI GRIGLIATI

PAN-FRIED KING PRAWNS WITH GARLIC, CHILLI & LEMON, SERVED WITH TOASTED CIABATTA

FUNGHI ALLA CREMA

PAN-FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI & A TOUCH OF CREAM, SERVED WITH HOMEMADE FOCACCIA

CALAMARI

DEEP-FRIED, LIGHTLY BATTERED FRESH SQUID RINGS WITH FRESH CHILLI, SERVED WITH HOMEMADE TARTAR SAUCE

ARANCINI RAGÙ

SICILIAN RICE BALLS WITH BEEF RAGÙ, PEAS & BUTTERNUT SQUASH, SERVED ON A BED OF TOMATO SAUCE

BRUSCHETTA POMODORO **V N**

BABY PLUM TOMATOES, RED ONION, BASIL & PESTO ON HOMEMADE TOASTED BREAD

PROSCIUTTO DI PARMA 24 MESI

THIN SLICES OF PROSCIUTTO DI PARMA, AGED PARMIGIANO, SERVED WITH FRESH FOCACCIA

SECONDI

POLLO PORCINI

BAKED CHICKEN FILLET SERVED IN A CREAMY PORCINI MUSHROOM SAUCE WITH MIXED SEASONAL VEGETABLES

RISOTTO FUNGHI **V GF**

ITALIAN SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS & PECORINO CHEESE

LASAGNE

HOMEMADE CLASSIC LASAGNE WITH BOLOGNESE & BESCIAAMELLA SAUCE, TOPPED WITH MOZZARELLA, BASIL & TOMATO
(VEGAN OPTION AVAILABLE)

RAVIOLI ARAGOSTA

HOMEMADE LOBSTER RAVIOLI WITH BABY PRAWNS & FRESH CHILLI IN A LOBSTER BISQUE

SALMONE FILLET

GRILLED ATLANTIC SALMON WITH ASPARAGUS & BABY PRAWNS IN A CREAM SAUCE, SERVED WITH MIXED SEASONAL VEGETABLES

PROSCIUTTO E FUNGHI

SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, GRANA PADANO, HAM & MUSHROOMS

FOR THE TABLE

GARLIC BREAD **V**

PLAIN **7.5** | TOMATO **8.5** | CHEESE **9.5**
*VEGAN OPTION AVAILABLE/
GLUTEN-FREE OPTION AVAILABLE*

NOCELLARA OLIVES **V GF 4**

MARINATED GREEN OLIVES

HOMEMADE FOCACCIA 5

HOMEMADE FOCACCIA SERVED WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC

EXTRA SIDES

PURÉ DI PATATE 5

MAMA'S MASH POTATOES

VERDURE 5

MIXED SEASONAL VEGETABLES

PATATINE FRITTE 5

SKINNY FRENCH FRIES

ZUCCHINE FRITTE 6

COURGETTE FRIES

PATATE ARROSTO 5.5

ROSEMARY ROAST POTATOES WITH PARMESAN

SPINACI 6

PAN-FRIED WITH CHILLI & GARLIC

DOLCI

TIRAMISÙ

CLASSIC HOMEMADE SAVOIARDI BISCUITS SOAKED IN COFFEE AND LAYERED WITH MASCARPONE MOUSSE

CRÈME BRÛLÉE

HOMEMADE FRENCH CUSTARD WITH FRESH RASPBERRIES AND A CARAMELISED SUGAR TOPPING

PISTACHIO CHEESECAKE

HOMEMADE CHEESECAKE WITH CREAM AND PISTACHIO

ITALIAN SORBET

CHOICE OF FLAVOURS — PLEASE ASK YOUR SERVER

SOUFFLÉ AL CIOCCOLATO

WARM CHOCOLATE SOUFFLÉ WITH A MOLTEN CHOCOLATE CENTRE