



Fresco Fresco

a truly authentic taste of Italy

Wine & Dine £14.90

Tuesday, Wednesday, Thursday and all day Sunday

Friday & Saturday **£16.90** - add a dessert or ice cream for just **£3.50**

Wine & Dine = 2 Courses plus half a carafe of selected wine*(or drink of your choice)

* Includes starter & main course or main course & dessert from the wine and dine menu and half carafe (37.5cl) of selected red, white or rosé wine or any one drink of your choice. (Special wine, Guinness and Rekorderlig not included). Please note some dishes have a supplement which is clearly indicated. Anyone under the age of 18 may not include an alcoholic beverage as part of the offer.

Starters

Funghi Ripieni V
Stuffed mushrooms

Bruschetta Speciale
Toasted home-made bread topped with fresh tomatoes, basil, garlic and parmesan shavings

Calamari Fritti
Deep fried squid served on salad leaves with tartar sauce (optional)

Trio Pesce
Crab claws, tempura style prawns and prawns kebab

Melone Fantasia V
Fresh melon served with a selection of fresh fruit (add Parma Ham for just £2 extra)

Zuppa del giorno
Home-made soup of the day

Bocconcini di Pollo
Deep fried chicken goujons served with a garlic mayo

Fegatini Montanara
Chicken livers sautéed with onions, salami, bacon and a touch of fresh chilli

Pate Giovanni
Giovanni's chicken liver pate served with toasted bread

Caprese V
A fresh mozzarella, tomatoes and basil salad

Cocktail di Gamberetti (£2 supplement)
Prawn cocktail served on salad leaves with Marie Rose sauce

Insalata Mediterranea
Mediterranean style grilled chicken, Romaine lettuce, tomatoes, cucumbers topped with fresh croutons

Gamberoni Orientale (£3 supplement)
Pan fried king prawns with garlic, ginger, fresh chilli and cherry tomatoes

Main Courses

Pizza - any 12 inch pizza
(additional toppings 75p)

Margherita V
The classic mozzarella cheese, tomato and oregano pizza

Vegetariana V
Selection of fresh vegetables

Funghi V
Mushrooms

Calabrese
Spicy salami and chilli beef

Cetraro
Salame and 'Nduja sausage

Marinara
Tuna and Prawns

Romana
Ham & Mushroom

Tropicale
Ham & Pineapple

Lucia V
Cherry tomatoes, rocket, Parmesan shavings and olive oil

Mia
Chicken and Sweetcorn

Pasta/Crespelle/Risotto/Vegetarian Dishes

Lasagne
Pasta layers with Bolognese, mozzarella, Parmesan cheese and béchamel sauce

Cannelloni
Pasta tubes filled with our minced filling of beef and vegetables, topped with béchamel, bolognese and tomato sauce

Spaghetti Bolognese
Pasta served with Bolognese sauce

Tagliatelle Salmone e Vodka (£2 supplement)
Smoked salmon, mascarpone, cream and a splash of vodka

Spaghetti Melanzana V
Spaghetti served with a traditional sauce made with lightly breaded aubergines cubes, fresh basil, tomato and a drizzle of basil pesto

Penne Arrabbiata
Pasta tubes with Giovanni's special sauce made with tomatoes, mushrooms, spicy salami, onions and a touch of chilli

Agnolotti Fresco Fresco (£2 supplement)
Large pasta parcel filled with lobster served with prawns, cherry tomatoes, cream and a touch of tomato sauce

Risotto Del Marinaio V
Arborio rice served with a mixed seafood selection and white wine (£2 supplement)

Crespella di Mare V
Folded pancake filled with mixed seafood, béchamel sauce, parsley and topped with our special tomato sauce

Crespella di Pollo
Folded pancake filled with chicken, ham, onion and mushrooms in a creamy sauce and topped with mozzarella cheese

Meat/Fish

Pollo al Pepe
Chicken breast strips cooked with cream and cracked black pepper

Pollo alla Crema
Strips of tender chicken breast cooked with mushrooms, onions, mushrooms and cream

Maiale alla 'Nduja
Pan fried scallops of pork cooked with a tomato sauce, wild mushrooms and 'nduja sausage (£3 supplement)

Beef Stroganoff
Tender strips of beef cooked in a creamy sauce finished with a touch of red wine and Dijon mustard. Served with rice

Bistecca ai Ferri (£5 supplement served plain or £6 supplement with a sauce). Charcoal grilled sirloin steak served plain or with one of the following sauces:

Diane sauce: sauce of onions, mushrooms, French mustard, brandy demi-glace and cream

Volcano sauce: mixed peppers, onions, tomatoes, garlic and tabasco

Pepper sauce: cream, demi-glace, brandy and black peppercorns

Dolcelatte sauce: cream, demi-glace, brandy and dolce latte cheese

Gamberoni Calabrese (£5 supplement)
Pan fried king prawns cooked with peppers, onions, basil, white wine and a touch chilli. Served with rice

All appropriate main course dishes will be served with Italian-style roasted potatoes and seasonal vegetables of the day sourced locally.

Side Orders

Pane all'Aglio - Garlic pizza bread V:	
Plain	£3.60
Cheese	£4.60
Tomato	£4.20
Diavola (chilli, onion and tomato)	£4.30
Focaccia	£4.50
Chips V	£2.30
Mixed salad V	£3.95
Bowl of mixed olives V	£3.90

Desserts & Coffee

Add any dessert or ice cream from our daily selection for just £3.50 extra

Cappuccino	£2.60
Latte	£2.80
Espresso	£2.00
Pot of Tea	£2.00
Liqueur Coffee	£4.70

Special Dietary Requirements

We now have a large selection of wheat free pasta and pizza bases for those who have a gluten free diet. Giovanni and Alberto will be delighted to discuss your dietary requirements and make you something extra special!

Please notify any member of staff if you have any food allergy or intolerance before your order is taken.

V denotes dishes which are vegetarian

Giovanni's Chef Specials of the Day

See our blackboard for today's selection of fresh fish supplied by The Fish Company (Skelmersdale)