

# Valentines Day Menu

Three courses £29.95.

Two sittings available 6.30pm until 8.30pm  
and second sitting at 9.00pm



Pasta di Piazza

## Starters

### Pizze Pane (v)

Fresh cherry tomato, on a garlic and cheese bread with oregano and basil.

### Zuppa Di Pasta Di Piazza (v)

Homemade soup of the day served with warm bread.

### Anti-Pasto Misto

A selection of cold Italian meats served with marinated olives, rocket leaves and drizzled with extra virgin olive oil.

### Gamberoni

Prawns baked in the oven with fresh tomato, garlic and chilli sauce with a touch of cream served with warm bread.

### Peperonata Ripieni (v)

Roasted red pepper stuffed with goat's cheese, served with a tomato and basil sauce and topped with melted mozzarella. Served with warm bread.

## Main Courses

### Penne Alla Cacciatore (v)

Pasta tubes with in a tomato and cream sauce with onions, fresh basil and mushrooms.

### Risotto Alla Milanese (v)

Arborio rice cooked in a saffron, garlic, onions, mushroom and cream sauce with a touch of parmesan cheese.

### Salmone Al Pepe Rosso

Salmon fillet with a pink peppercorn and cream sauce, served with sauté potatoes and seasonal vegetables.

### Pollo Alla Romana

Breast of chicken in a tomato sauce cooked with spicy sausage, fresh peppers, onions and garlic. Served with sauté potatoes and seasonal vegetables.

### Filetto Al Balsamico

Fillet steak served with a rich red wine sauce, drizzled with a balsamic demi glaze and topped with crispy pancetta served with sauté potatoes and seasonal vegetables.

### Vitello Alla Crema

Pan fried veal in a delicate white wine, mushroom and cream sauce served with sauté potatoes and seasonal vegetables.

### Calzone Pizza (Designed by yourself)

The basics are tomato and mozzarella cheese, the rest is left for you to choose from:

Sliced chicken, pepperoni, ham, garlic sausage, salami for meat feast. Fresh peppers, mushroom, sweetcorn, if you want to spice things up why not add some fresh chilli.

## Desserts

### Profiteroles

Chocolate Beignee filled with crème Analgise covered in dark glazed chocolate mousse.

### Tiramisu

Savoiardi biscuits soaked in coffee and Marsala wine laid in mascarpone topped with cocoa powder.

### After Eight Cheesecake

Mint and chocolate cheesecake.



## *Party Bookings*

Our restaurants are ideal for any occasion. We welcome parties and will be pleased to discuss all the requirements you may have. We require a £10 per person deposit to secure your table.

## *Fresh Produce*

Pasta di Piazza Italiana is the perfect place to enjoy a true Italian meal. All our food is prepared on the premises using the finest fresh produce and ingredients, many of which are specially imported from Italy.

## *Service Charge*

Service charges are not included, gratuities are left to your discretion.

## *Allergen Information*

If you have any special dietary requirements, including intolerances and allergies, please inform a member of our team so that we can advise accordingly.

As our dishes are prepared freshly on the premises, we cannot guarantee that any of our dishes are totally free from allergens.

Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

### **Dishes marked (v)**

Denotes suitable for vegetarians.

## *Newcastle-under-Lyme*

Monday - Saturday: 12.00 - 3.00pm | 5.00 - 10.00pm

Sunday : 12.00 - 9.00pm | Tel: 01782 617 610

## *Stone*

Monday - Saturday: 12.00 - 3.00pm | 6.00 - 11.00pm

Sunday 12.00 - 9.00pm | Tel: 01785 813 214

[www.pastadipiazza-italiana.co.uk](http://www.pastadipiazza-italiana.co.uk)

