Starters

Funghi Fritti (V)

Deep Fried Mushrooms in breadcrumbs served with garlic Mayonnaise

Pate casalinga

Chicken liver pate served with toasted bread

Insalata di Gamberetti

Cold Prawns served in pink prawn cocktail sauce

Garlic Bread with Cheese (V)

Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood, garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.

Gaetano's Christmas Menu

3 Courses Meal £ 25.95

Starters

Funghi Fritti (V)

Deep Fried Mushrooms in breadcrumbs served with garlic Mayonnaise

Pate casalinga

Chicken liver pate served with toasted bread

Insalata di Gamberetti

Cold Prawns served in pink prawn cocktail sauce

Garlic Bread with Cheese (V)

Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood, garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Eigh

Seabass in cream and Mushrooms

Delsagi

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.

Profiterols

Gluten free pasta option available. Extra Pizza Toppings £2.00

If you have any food allergies

please let us know when ordering your food.

Gaetano's Christmas Menu

3 Courses Meal £ 25.95

Starters

Funghi Fritti (V)

Deep Fried Mushrooms in breadcrumbs served with garlic Mayonnaise

Pate casalinga

Chicken liver pate served with toasted bread

Insalata di Gamberetti

Cold Prawns served in pink prawn cocktail sauce

Garlic Bread with Cheese (V)

Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood, garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce,Mozzarella Cheese and mix vegetables

Fiorentina

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.

Profiterols

Gluten free pasta option available. Extra Pizza Toppings £2.00
If you have any food allergies
please let us know when ordering your food.

Gaetano's Christmas Menu'

3 Courses Meal £ 25.95

Starters

Funghi Fritti (V)

Deep Fried Mushrooms in breadcrumbs served with garlic Mayonnaise

Pate casalinga

Chicken liver pate served with toasted bread

Insalata di Gamberetti

Cold Prawns served in pink prawn cocktail sauce

Garlic Bread with Cheese (V)

Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood,garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.



Gaetano's Christmas Menu'

3 Courses Meal £ 25.95

Starters

Funghi Fritti (V)

Deep Fried Mushrooms in breadcrumbs served with garlic Mayonnaise

Pate casalinga

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Insalata di Gamberetti

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Garlic Bread with Cheese (V)

Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood,garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.

Gaetano's Christmas Menu'

3 Courses Meal £ 25.95

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Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella caprese (V)

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood,garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.



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Starters

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Gamberoni Fritti

Butterfly prawns in breadcrumbs served with Garlic Mayonnaise

Mozzarella, tomato, basil and garlic in olive oil

Main courses

Penne Bolognese

With Tomato & Meat Sauce

Rigatoni Contadina (V)

Pasta with mix vegetables, in tomato sauce

Penne al Pesto (V)

Penne pasta with Pesto Sauce

Risotto Mare

Rice with Seafood, garlic, tomato and a touch of cream

Penne Gamberetti e Zucchine

Penne Pasta with Courgette and Prawns in Cream Sauce

Pizza

Margherita (V)

A classic tomato sauce and Mozzarella cheese with a touch of oregano

Vegetariana (V)

Tomato sauce, Mozzarella Cheese and mix vegetables

Fiorenting

Tomato Sauce, Mozzarella
Cheese, Ham and Mushrooms

Pepperoni

Cheese, tomato and Pepperoni

Pollo

Pollo Primavera

With cream, spinach and mushrooms

Pollo Diavola

With tomato and fresh Chili

Fish

Seabass in cream and Mushrooms

Dessert

Tiramisu'

Savoiardi biscuits with marscapone cheese, italian liquor coffee and cream

Panna cotta

Homemade cooked cream served with caramel sauce.

