

Chef Gerry's Specials.

- Black ink tagliolini cooked in sauted garlic, finished with fresh calamari, mussels in a white wine and cherry tomato sauce

£12.95

- Calamarata tube pasta cooked in garlic chilli oil with tiger prawns and fresh crab finished with a touch of tomato

£12.95

- Pollo Piccata pan fried chicken breast cooked in garlic, fresh lemon juice capers finished with a delicate chicken broth

£11.95

- Balsamic Medallions (Fillet or Rib Eye) steak cooked in red wine balsamic reduction with garlic and oregano*

£17.95 (Sirloin/Ribeye) £18.95 (Fillet)

- Pork alla Milanese Pork loin bread crumbed, served with a rich Diana sauce*

£13.95

- Sea Bass alla Milanese Fillets of Sea bass bread crumbed, served with cherry tomatoes, basil & lemon served on bed of rocket, finished with parmesan shavings and a balsamic reduction*

£12.95

*dishes include a side dish either salad, hand cut chips or seasonal vegetables

Buon Appetito from Chef Gerry @ Primo Piano Morpeth