



*Topolys*

*Est. 1990*

£33.95

14TH FEBRUARY

BOOK YOUR TABLE NOW.

*Where there is  
food there is  
love.*



*3 course set menu*

AVAILABLE FOR ONE NIGHT ONLY



ENJOY YOUR NIGHT WITH A SPECIAL  
SOMEONE AT TOPOLYS!

01452 331062

WWW.TOPOLYS.COM





Est. 1990

## 3 Courses

### Starters

**OLIVE AND BASIL FOCACCIA (VG)(V)**

individual italian focaccia topped with olive oil, basil and salt flakes.

**POMPELMO D'AGLIO MOZZARELLA (VG)(V)**

Garlic Doughballs cooked in garlic butter topped with mozzarella cheese.

**PATE**

Smooth liver cooked in Italian brandy, served with toasted ciabatta and caramelised onion.

**GRAN ANTI PASTO (GF)**

Complete selection of three premium meats: Blended Italian Salami, Prosciutto and Coppadi Parma; with olives, tomatoes and mozzarella.

**BIANCHETTI FRITTI**

Whitebait served with a rocket garnish and tar tar sauce.

**CAPRESE SALAD (V)(GF)**

Fresh tomato, mozzarella cheese, capers, basil, dressed with a balsamic glaze.

### Mains

**POLLO DIAMANTÉ WITH A JACKET POTATO (GF)**

Breast of chicken in a cream sauce, Napoli sauce, mushrooms, onions, Italian herbs, white wine and brandy.

**LASAGNE**

Layers of pasta and minced meat in béchamel sauce, tomatoes, wine & cheese.

**TAGLIATELLE CON VEGETALI (VG)(V)**

Thin strips of pasta cooked in a tomato, parsley & red wine sauce with red onions, mushrooms, asparagus, peppers, olives, spinach & courgettes.

**PENNE ARRABIATA**

Hot salami, garlic, pimentos, tomato sauce, chillies, red wine and parsley.

**RISSOTO CON GAMBERI (GF)**

Rice, prawns, chilli, cream, asparagus, fresh parsley & white wine.

**SPAGHETTI ALLA CARBONARA**

Made with ham, cream and white wine, parsley and mixed herbs.

**POLLO DOLCELATTE WITH CHIPS (GF)**

Breast of chicken, cooked in blue cheese sauce, spinach, herbs and white wine.

**BRANZINO CREMA WITH ROASTED VEGETABLES (GF)**

Seabass, cooked in cream, tarragon, spinach, garlic, white wine, parsley and mixed herbs.

**BEEF STROGANOFF WITH RICE (GF)**

Finely chopped fillet, cream, mushrooms, green peppers, Napoli sauce and wine.

### Desserts

**HOMEMADE TIRAMISU**

Homemade italian trifle, sponge fingers, coffee, mascarpone cheese & liqueur

**SHARING PLATTER FOR TWO (GFA)**

Includes, ice cream, cream, sorbet, Our dessert of the day, profiteroles, brownie, fruit & italian cannoli.

**2 SCOOPS OF GELATO (GF)**

Pistachio

**PROFITEROLES (FLAVOUR MAY VARY)**

Choux pastry filled with sweet cream, soaked in chocolate cream.

**CHOCOLATE FONDUE FOR TWO (GFA)**

Hot melted chocolate served with marshmallows, chocolate brownie and fruit.

**SORBET (VG)(GF)**

2 scoops of raspberry sorbet.

PLEASE ASK FOR ANY ALLERGIES  
GLUTEN FREE AVAILABLE (GFA)