

Topoly's

Est. 1990

2 COURSES
STARTER & MAIN OR MAIN & DESSERT.

Starters

PATÉ

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

INSALATA ITALIANA (V) (GF)

Avocado, mozzarella cheese, tomato, olives & onions with a balsamic dressing.

BIANCHETTI FRITTI (V)

Whitebait served with salad & tartar sauce.

FUNGHI ALL'AGLIO (V)

Mushrooms coated in breadcrumbs & cooked in garlic butter.

BRUSHETTA AL POMODORO (V)

Ciabatta bread topped with pesto sauce, fresh tomatoes, onions & garlic.

POMPELMO D'AGLIO (V)

Doughballs stuffed with alioli butter cooked in garlic.

Main Courses

SPAGHETTI ALLA CARBONARA (GFA)

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

RISOTTO MARINARA (GFA)

Rice, Napoli sauce, prawns, clams, mussels, onions & red wine.

LASAGNE

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

TAGLIATELLE TOPOLYS (GFA)

Thin strips of pasta with ham, mushrooms, Napoli sauce, cream, white wine, mixed herbs & parsley.

PENNE PICCANTE (GFA)

Made with bolognese sauce, hot salami, mushrooms, cream, olives & white wine.

SPAGHETTI PUCCINI (GFA)

Made with chicken, Napoli sauce, mushrooms, cream & white wine.

RAVIOLI ALLA NORMA (V)

Napoli sauce, courgettes, chillies, mozzarella cheese, red wine & parsley.

SPAGHETTI NAPOLI (V) (VE) (GFA)

Napoli sauce, tomato, garlic, Italian herbs & olive oil.

CANNELLONI VERDI (V)

Filled with spinach & ricotta cheese.

Desserts

SALTED CARAMEL BLONDIE CHEESECAKE

Topped with white chocolate sauce.

PROFITEROLES

Please ask a member of staff for flavours.

ETON MESS (GFA)

Ice cream, meringue, berries, white chocolate sauce, crushed biscuit and whipped cream.

COFFEE & CHOCOLATE BOMB (GF)

Brownie base topped with a chocolate filled coffee mousse.