TOPOLYS ITALIAN
CALL 01452 331062

Topoly's
Est. 1990

FESTIVE MENU 1
3 COURSES - £31.50
Christmas Crackers included.

STARTER

Bruschetta Al Pomodoro (GFA)(VE)(V)
Ciabatta bread topped with pesto sauce and fresh tomatoes, onions and garlic.

Paté (GFA)
Smooth liver cooked in Italian brandy, served with toasted ciabatta and caramelised onion.

Calamari
Squid rings coated in batter and deep fried, served with a sweet chilli sauce.

Caprese Salad (GF)
Fresh tomato, mozzerella cheese, capers, basil, dressed with a balsamic glaze.

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

Pompelmo D'Aglio (VE)(V)
Doughballs cooked in melted garlic parsley butter.

MAIN COURSE

Tagliatelle Topoly's
Thin strips of pasta with ham, mushrooms, tomatoes, cream, béchamel sauce, white wine, mixed herbs and parsley.

Spaghetti Bolognese
Made with minced meat, tomatoes, onions and wine.

Penne Montana
Made with prawns, spinach, mushrooms, pesto sauce, cream, garlic, white wine and parsley.

Risotto Funghi (GF)(V)
Rice, mushrooms, onions, cream with a touch of Napoli, white wine and herbs.

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

Spaghetti Napoli (VE)(V)
Napoli sauce, cherry tomatos, garlic, italian herbs & olive oil.

Risotto Belleza (GF)
Rice, Napoli sauce, Chicken, red wine, parsley, asparagus, courgettes, spinach, peppers, mushrooms, olives & red onions.

Make me Vegan by removing the chicken!

DESSERT

Banoffee Cheesecake (GF)
Baked Banana flavoured cheesecake with toffee sauce topped with chocolate honeycomb & Cream.

Christmas Gelato (GF)(V)
2 scoops: Rum & Rasin.

Sorbetto (VE)(GF)
2 scoops: Passionfruit

Lemon Roulade (GF)(V)
Rolled Meringue with sicillian lemon & Cream filling served with Vanilla Gelato.

Homemade Tiramisu (V)
Homemade Tiramisu made with sponge fingers soaked in coffee & italian liquer, layered with mascarpone cheese & topped with chocolate powder.

GFA-Gluten Free Available
VE-Vegan
GF-Gluten free
V-Vegetarian
All pastas can be made GF.

TOPOLYS ITALIAN

Topoly's

Est. 1990

FESTIVE MENU 2

3 COURSES- £37.50

Christmas crackers included.

STARTER

Bruschetta Al Fungi (GFA)(V)
Ciabatta bread topped with mushrooms cooked in creamy pesto sauce.

Paté (GFA)
Smooth liver cooked in Italian brandy, served with toasted ciabatta and caramelised onion.

Funghi All Aglio (V)
Mushrooms coated in breadcrumbs & cooked in garlic butter.

Carciofi con Burrata (GF)(V)
← Make me Vegan with vegan cheese!

Pan fried artichokes in a garlic and lemon sauce, served with a soft creamy burrata cheese & rocket.

Bresaola Beef (GF)
Air dried beef, served with rocket, parmesan cheese, drizzled in a homemade lemon and olive oil dressing.

Gamberetti Cocktail (GF)
Prawns served on a bed of salad topped with a homemade sauce.

MAIN COURSE

Cesare con Pollo (GFA)
Crisp romaine lettuce, chargrilled chicken, and freshly shaved parmesan, tossed in homemade Caesar dressing. Served with giant golden croutons for the perfect crunch!

Pollo Diamanté served with Chips
Breast of chicken cooked in a cream, napoli sauce, mushrooms, onions, italian herbs, white wine & brandy.

Pesce Spada served with Roasted Vegetables (GF)
Swordfish grilled, cooked with peppercorns, cherry tomatoes, prawns & lemon garlic & napoli sauce.

Pollo Pomodoro served with a Jacket Potato (GF)
Breast of chicken cooked in a napoli sauce with chilli, green peppers, herbs & topped with mozzarella cheese.

Beef Stroganoff served with Rice (GF)
Finely chopped fillet, cream, mushrooms, green peppers, napoli sauce & wine.

Funghi Stroganoff served with Rice (V)(GF)
Mushrooms, green peppers, napoli sauce, cream, mixed herbs & wine.

↖ Make me Vegan by having a Napoli sauce instead!

GFA-Gluten Free Available
GF-Gluten free
VE-Vegan
V-Vegetarian

DESSERT

Banoffee Cheesecake (GF)
Baked Banana flavoured cheesecake with toffee sauce topped with chocolate honeycomb & Cream.

Christmas Gelato (GF)(V)
2 scoops: Rum & Rasin.

Profiteroles
White chocolate & Pistachio served with whipped cream.

Homemade Tiramisu (V)
Homemade Tiramisu made with sponge fingers soaked in coffee & italian liquer, layered with mascarpone cheese & topped with chocolate powder.

Sorbetto (VE)(GF)
2 scoops: Passionfruit