

R I S T O R A N T E B R A V I

South Tyneside Restaurant Week 2025 Monday 3rd to Sunday 9th November

Menu

STARTERS

Pasta e Fagioli

A hearty Italian Soup of Ditalini pasta, tender vegetables and creamy Tuscan beans in a fragrant tomato broth,
Served with crusty bread

Gnocchi Bolognese

Small light potato dumplings in a slow cooked Beef and tomato ragu

Bruschetta

Toasted sour dough bread rubbed with garlic, topped with creamed Pecorino Romana cheese, mixed tomatoes and fresh basil

MAIN COURSE

Filetto di Miale Rosemarino

Tender pork fillet medallions with 'Agro Dolce' melted onions, garlic and rosemary, served with Italian style roast potatoes

Pollo Forestiera

Chicken breast served in a sauce of Vecchia Romagna brandy, wild mushrooms and green peppercorn cream
Served with Italian style roast potatoes

Branzino del Pescatore

Pan roasted Sea bass fillets, tomato, caper lemon and parsley sauce, garlic sauteed potatoes

All mains are served with a side dish of fresh Market vegetables

DESSERT

Tiramisu

Classic Italian trifle of liqueur and coffee soaked Saviordi sponge layered with Mascarpone cream and chocolate

Torta Amalfitana

Lemon tart served with Limoncella Ice cream

Gelati Misti

Various Ice creams

2 COURSES 24.00

3 COURSES 28.00

**MENU AVAILABLE DURING EVENING OPENING TIMES WEEK COMMENCING MONDAY 3 NOVEMBER
TO SUNDAY 9 NOVEMBER**