



## A FAMILY PASSION!

Believe it or not back home in Naples my brother and I were known as "Bravi Ragazzi" translating as Goodfella's ha ha but in the real meaning of the word, as in Good-fella's.

Myself Nunzio and my brother Mariano invite you on a trip down memory lane, to our childhood days back in Naples, Italy. We wanted to share our fond memories of sitting down at the table with our parents, siblings and relations to enjoy our meals. Coming from a large Neapolitan family this was always of the utmost importance and it allowed us to feel a fantastic "togetherness" and fulfilment.

We feel blessed to be of Italian heritage but also honoured to have the proud advantage of living in Glasgow, Scotland and bringing a piece of Italy here. Being brought up with our Grandfather owning his own Pasta Factory called Pasta Russo, which is our surname, we always had a dream to be in business together and running our own restaurant. And now our wish came true. In 2009 we took over La Fiorentina Restaurant at the Paisley Road Toll, we were proud Winners of: *Scotland's Best Family Choice Restaurant* at The Scottish Entertainment Guide 2012 Awards. This encouraged us to build and develop our family business and in June 2013 we took over the trendy, modern and very popular Mediterraneo Italian Grill & Cocktail Bar in Ingram Street, Glasgow City Centre and now...Volare at the Mearns and our new Restaurant Casa Russo on Byres road.

This is why our slogan is  
"Come join the Family"

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AWARD WINNING

# La Fiorentina

RISTORANTE ITALIANO



2 COURSE  
CHEFS  
BIG  
DEAL  
MENU

## 2 COURSE BIG DEAL MENU

SERVED ANYTIME  
(INCLUDING FRIDAY & SATURDAY LUNCH)  
(EXCLUDING SUNDAY)

# £12.50pp

### STARTER

#### PARMA CAPRESE

Parma ham with fresh baby Mozzarella, slices of vine tomatoes, fresh basil leaves & rocket salad drizzled with extra virgin olive oil & house balsamic dressing

#### PATE DELLO CHEF

Made with chicken & duck liver with onions, garlic, white wine & fresh herbs.  
Garnished with toast & crispy salad

#### POLPETTINE MAMMA NAPOLI

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs.  
Served with a slice of garlic bread (Also available as a Main Course served with pasta.)

#### FUNGHI FARCITI

Mushrooms stuffed with cheese, ham, onions & herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise

#### BRUSCHETTA CAPRESE *V*

Oven baked Italian bread, rubbed with garlic & topped with chopped tomatoes, buffalo mozzarella and basil

#### GAMBERONI PICCANTE *£1.95 ex*

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli. Served with a slice of garlic bread

#### COZZE A ZUPPA

Mussels sautéed with extra virgin olive oil with onions, fresh herbs & chillies, garlic, white wine & tomatoes

#### CHUNKY MINISTRONE SOUP *V* or SOUP OF THE DAY

Served with a slice of bread & butter

#### HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs, deep fried served with a creamy peppercorn sauce

#### PRAWN COCKTAIL

\*\*\*\*\* FOOD ALLERGIES & INTOLERANCES \*\*\*\*\*

Before ordering please speak to our Restaurant Manager about your requirements

## MAINS

### HOME-MADE LASAGNE AL FORNO

Baked to perfection

### CHICKEN CAPRESE BURGER

Char-grilled chicken breast in a soft bun with rocket salad leaves, slices of tomato served with house salad & crispy fries

### GNOCCHETTI AI TEGAMINO *V*

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream, topped with Parmesan cheese & oven baked to perfection

### VEAL AL LIMONE *£2.95 ex*

Medallions of veal lightly floured, pan fried in olive oil, flamed with white wine, lemon juice, a touch of butter & sprinkled with fresh parsley, served with fresh lemon slices, roast potatoes & house salad

### POLLO STROGANOFF

Strips of chicken breast sautéed in butter with onions, mustard, mushrooms, red wine & a hint of garlic flamed with brandy then blended with demi-glace sauce & cream served on a bed of rice

### SPIGOLA ALLA GRIGLIA (Fillet of Sea Bass)

Pan-seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce served with roast potatoes

### PENNE PRINCIPESSA

Penne pasta tossed in a sauce made with fillet of chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream

### SPAGHETTI MARINARA *£2.95 ex*

Spaghetti tossed with a selection of fresh sea food, squid, king prawns & mussels blended with white wine, chilli, garlic, fresh herbs & tomato sauce

### RISSOTO AL PORCINI *V*

Arborio rice cooked with mixed porcini mushrooms, touch of cream & parmesan shavings

### PIZZA MARGHERITA *V*

Additional toppings: **Veg £1 / Meat £1.95**

### BURGER FIORENTINA

Home-made beef burger topped with cheese, salad leaves & slices of tomato in a soft bun served with house salad & crispy fries

### BEEF AU POIVRE

Slices of Aberdeen Angus beef served in a sauce made with butter, pink peppercorns & red wine, flamed in brandy & blended with cream. Served with seasonal vegetables and roast potatoes.

## DESSERT £3

### CHOCOLATE FUDGE CAKE

Served with ice cream and cream

### TIRAMISU

(Home-made Classic Italian speciality) Made with layers of sponge soaked in liqueur & Mascarpone cheese & semi-freddo, topped with real cocoa powder

### DOLCETTO AL FORMAGGIO

Homemade cheesecake with strawberry coulis

### CHOCOLATE FUDGE SUNDAE

Layers upon layers of Vanilla & Chocolate ice cream & fudge sauce topped with whipped cream & chocolate drops

### FRAGOLE DI BOSCO

(Strawberry Mess) Fresh strawberries mixed with crushed meringue and homemade fresh cream, topped with vanilla ice cream and raspberry sauce

**COFFEE from £1.95**