

2 Courses ~ £17.95



3 Courses ~ £21.50

<u>Slarlers</u>

Granchio gratinato

Hot crab in its own shell, topped with parmesan and cheddar cheese served with mixed salad

Insalata di gamberetti

Three prawns salad with avocado and mixed leaves

Minestrone soup

A soup with cavolo nero and borlotti beans

Prosciutto e melone

Salad of parma ham, melon, radicchio and pecorino cheese

Funghi trifolati

Mix mushrooms ragu with garlic, parsley, white wine topped with parmesan shavings and gnocchi romana

Parfait

Duck liver and port pate with red onion chutney, served with toasted bread

Mains

Pollo cacciatore*

Breast chicken with herbs, spices, plum tomatoes and pancetta, white wine

Agnello arrosto*

Loin of lamb stuffed with sundried tomatoes, olives, garlic and port wine sauce

Porchetta*

Belly of pork with herbs and spices with duck leg and marsala wine sauce

Bistecca* supplement£3.00

Siriloin steak with peppercorn sauce or mushrooms and tomato

Pesce del giorno*

Poached salmon, smoked haddock and scallops with white wine and dill chives

sauce

Linguine pescatora

Mussels, mackerel, prawns, garlic, chilli, baby tomatoes and extra virgine olive oil

Ravioli vegetarian (vegetarian option)

Butternut squash ravioli with aubergine, peppers and courgette, topped with goats cheese and asparagus

-(*) served with sauté potatoes and vegetables of the day





Warm chocolate fudge cake

Served with mascarpone cheese and fresh strawberries

Raspberry cheesecake

Served with fresh cream and berries

Tiramisu

Served with a savoiardi biscuit and strawberries

Apple and pear crumble

With a walnut crust, served with either: Ice-cream, cream or custard

Amaretto ice cream

Coffee and sambucca brulee

Lemon meringue pie

Served with raspberry coulis and fresh strawberries

