

MENU ITALIANO

3 courses £24.99

Canopies and Prosecco on arrival

STARTERS

Zuppa di minestrone fatta in casa

Homemade minestrone soup with toasted focaccia fingers

Spiedini de bocconcini

Bocconcini skewers with pesto and balsamic

Pomodoro Secco e mozzarella arancini

Sundried tomato and pesto arancini with rocket salad and balsamic drizzle

Polpette di peperoncino e basilco

Homemade chilli and basil meatballs in Napoli sauce with a cheese gratin

Focaccia di aglio e rosmarino

Garlic and rosemary focaccia topped with buffalo mozzarella & wild mushrooms

SPECIAL STARTER (£3 SUPPLEMENT)

Gamberi all'aglio

Garlic and chilli sizzling king prawns with crusty bread

MAINS

Crema di pollo

Chicken ala crème bound in a mushroom and white wine cream finished with parmesan cheese and garlic bread

Cotone al forno

Baked cod loin steak resting over a sun dried tomato caper and olive sauce finished with fresh basil

Piselli di pomodoro e pesto gnocchi

Pan fried gnocchi with sun dried tomato, peas, basil pesto butter sauce finished with wild rocket and a walnut oil drizzle

Lasagne vegetali mediterranee

Oven roasted Mediterranean vegetable lasagne complimented by a parmesan and pesto bechamel served with garlic bread

SPECIAL (£5 SUPPLEMENT)

Bistecca di lombata con dolckatte

Pan seared sirloin steak topped with dolchelate cheese and roasted vine tomatoes complimented by hand cut garlic and rosemary chips

SWEETS

Espresso e tiramisù arancoine

Espresso and orange tiramisù with amaretto biscuit crumb.

Doppia mousse al cioccolato

Double chocolate mousse with mint infused chantilly cream

Vaniglia e panna cotta di lampone

Vanilla and raspberry panna cotta with fruit compote

Ciccolato bianco e lampone pavlova

White chocolate and raspberry pavlova