

PARTY SET MENU
£22.50 for three courses plus coffee

STARTERS

ZUPPA DEL GIORNO (V)
Freshly prepared soup of the day

PROSCIUTTO CON RUCOLA AND PARMIGIANO
Smoked speck ham, rocket aged parmesan cheese shavings,
drizzle of olive oil and balsamic

FUNGHI RIPIENI (V)
Oven baked mushrooms filled with ricotta, spinach & parmesan cheese,
served with basil oil, balsamic reduction & mixed leaves

INSALATA TRICOLORE (V)
Mozzarella, avocado, tomato salad with balsamic oil dressing

GAMBERONI CON AGLIO E PEPERONCINO
Hot king prawns with garlic, butter, chilli & herbs

GNOCCHI CON POMODORO FRESCO E BASILICO (V)
Gnocchi in cherry tomatoes & basil sauce
topped with pecorino cheese

RAVIOLI DI RICOTA E SPINACI
Spinach and ricotta ravioli with tomato & basil sauce

MAIN COURSES

POLLO CON SPINACI E RICOTTA
Roast chicken supreme filled with spinach & savoury ricotta,
with tagliatelle mushroom cream sauce

BISTECA DI MANZO
8oz sirloin steak, char-grilled, with buttered spinach,
creamy mash & peppercorn cream sauce

STINCO DI AGNELLO BRASATO
Slow braised lamb shank cooked in tomatoes rosemary red wine jus and
mash potatoes

SPIGOLA CON PATATE NOVELLE
Pan fried filleted sea bass, served with crushed new potatoes, rocket salad,
red onion & tomato salsa, lemon oil dressing

SALMONE CON RISOTTO DI GAMBERONI
Seared salmon supreme with king prawn & pea risotto

PENNE CON MELANZANA (V)
Penne pasta with aubergine, tomato & basil sauce

RISOTTO DI ASPARAGI A LA PARMIGIANA
Asparagus risotto with parmesan cheese shavings

SELECTION OF DESSERTS AND FILTER COFFEE

12.5% service will be added to your bill

(v) Suitable for vegetarians