

Mother's Day Menu 2011

3 Courses £22.50

Selezione di Bruschette

Selection of mixed bruschetta

Zuppa di piselli (v)

Creamy garden pea soup with freshly baked focaccia

Pate eiselvaggina

Homemade game terrine served with crostini and red onion chutney

Petto d'anatra affumicato

Smoked duck breast with roasted salsify, rocket, orange and spring onion salad

Mozzarella caprese (v)

Vine ripened tomatoes and buffalo mozzarella (DOC)

Insalata di polipo

Octopus salad with celery and borlotti beans served on a bed of spring leaves

Roast Rib of Scottish Beef or Roast Baby Chicken

*Prime Scottish Rib, served with Yorkshire pudding, roast potatoes, vegetables and gravy.
Beef served rare, medium or well done*

Agnello arrosto con pure di rape, porri e salsa al marsala

New season roast lamb rump with swede mash, braised leeks and marsala sauce

Risotto ai frutti di mare

Seafood risotto

Fettucine alle Cappesante

Fresh egg fettucine with garlic, chilli, cherry tomato and scallops

Tartelletta alle cipolle rosse e vegetali (v)

Goats cheese, red onion and seasonal vegetable tart

Porchetta arrosto con vegetali di stagione

Roasted rare breed suckling pig with honey roast vegetables and red wine jus

Branzino al Guazzetto

Roasted sea bass fillet in a mussel, clam and tomato broth served with spinach

Ravioli vegetariani al pomodoro (v)

Courgette and ricotta ravioli in tomato and basil sauce

Salmone ai funghi misti

Pan fried salmon fillet served on sautéed kale and mixed mushrooms

Tiramisu

The house favourite!

Panna Cotta al rabarbaro

Creamy panna cotta with rhubarb

Torta al Cioccolato

Chocolate fudge cake with whipped cream

Delizia al limone

Lemon and spring berry tart