

PRIMI - Starters

Soup of the day served with homemade Italian bread

Chorizo arancini stuffed with fontina cheese served with a cucumber yoghurt

Deep fried crispy squid served with our handmade sweet chilli & ginger relish, rocket & lemon

Roasted beetroot & goats cheese salad with caramelised red onion & sun-dried tomatoes (v/gf)

SECONDI - Main Course

Chicken breast stuffed with mushrooms & mozzarella served with rosemary sautéed new potatoes & green beans topped with a lemon cream sauce

Oven baked fillet of salmon with a pistachio & honey crust served with mange tout & sautéed new potatoes

Gnocchi served with mixed roast vegetables in a rich Napoli sauce garnished with basil & buffalo mozzarella (v)

Linguine with shrimp, crayfish, garlic, fresh tomato & parsley in a rich Napoli sauce

Porcini & mixed mushroom risotto garnished with fresh parsley & parmesan shavings (v/gf)

DOLCI - Desserts

Tiramisu made with chocolate, illy coffee liqueur & fresh illy espresso

White chocolate & lemon cheesecake served with fresh raspberries & a mixed berry coulis

Affogato al caffe - hot espresso & amaretto poured over homemade vanilla ice cream (gf)

Sgroppino - homemade lemon sorbet with a touch of vodka & prosecco served in a champagne flute (gf)

Please be aware some of our dishes may contain traces of nuts