

Set MENU

STARTERS

Shared Platters

A SELECTION OF RUSTIC ITALIAN BREADS

served with extra virgin olive oil & balsamic vinegar (v)

ANTIPASTO MISTO

sharing plate with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)

VEGETARIAN ANTIPASTO

roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)

SECONDI

{Main Course}

OVEN-BAKED CHICKEN BREAST stuffed with spinach, sun-dried tomato, provolone cheese served with mashed potato, green beans & a lemon cream sauce (gf)

ROASTED SALMON with a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & sautéed new potatoes (gf without the crust)

RIGATONI ARRABBIATA – served with a spicy chilli & garlic Napoli sauce (v)

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

MIXED WILD 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 discuss any dietary requirements or allergies with your server before ordering

(v) for vegetarians, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.