

Set MENU

STARTERS

Shared Platters

A SELECTION OF RUSTIC ITALIAN BREADS

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

CLASSIC TOMATO & BASIL BRUSCHETTA

plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

CHORIZO ARANCINI

stuffed with fontina cheese served with a cucumber yoghurt

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 mushroom & mozzarella, with a creamy mascarpone, shallot, sage & thyme sauce, served with dauphinoise potatoes & chilli courgettes

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

MELANZANE PARMIGIANA - homemade aubergine, tomato & mozzarella bake

BEEF LASAGNA - classic flavoured minced beef layered with béchamel sauce

MIXED WILD MUSHROOM risotto with 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.