

STARTERS

ZUPPA AMORE (v)

Homemade soup with butter squash, sweet potato, tomato and touch of cream, topped with croutons and parsley.

GAMBERONI OGGI

King prawns with white wine, chilli garlic, tomato, cream and parsley.

FUNGHI PORTOBELLO E CAPRINO (v)

Fresh portobello mushroom, topped with goat cheese gratin.

PARMIGIANA DI MELANZANA (v)

Layers of aubergine baked with tomato sauce and mozzarella.

FISH CAKE

Served with sweet chili sauce.

BURRATA OGGI

Creamy Burrata mozzarella, parma ham, black truffle and rocket salad.

MAIN

(Served with seasonal vegetables & potatoes)

FILETTO DI SALMONE

Fresh fillet of grilled salmon with fresh asparagus and creamy brandy sauce.

POLLO GENOVESE

Chicken breast with creamy blue cheese sauce and garnished with radicchio.

AGNELLO ALLA TOSCANA

Sliced rack of lamb with chianti wine sauce, sundried tomato paste and rosemary.

FILETTO DI ORATA

Fresh fillet of seabream, mash broccoli & potato with lime sauce and chives.

RAVIOLI TARTUFO

Homemade ravioli filled with pecorino cheese, cooked in creamy black truffle sauce.

MEDAGLIONI AI PEPE

Beef medallions cooked in a creamy peppercorn sauce.

RIGATONI NORMA

Rigatoni, pasta, tomato sauce & aubergine, topped with pecorino cheese.

DESSERT

PANNA COTTA · TIRAMISU
CHEESECAKE

COFFEE

3 COURSE MEAL - £49.95 PP

£10 non-refundable deposit required

Pre-order by 12th February

