

STARTERS

GAMBERONI OGGI

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

FUNGHI ALLA AGLIO

Fresh wild mushroom sauteed in garlic, white wine, parsley and cream sauce.

PATE DI POLLO

Homemade chicken liver pate cooked in port wine sauce and served with berry sauce.

CAPRINO CON PEPERONI

Goat cheese, rocket, roasted peppers and balsamic glaze.

TAGIOLINI AARAGOSTA

Egg pasta with lobster in our special aurora sauce.

ZUPPA AMORE

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

MAIN

(Served with seasonal vegetables & potatoes)

FILETTO DI SALMONE

Fresh fillet of grilled salmon with water prawns and pink peppercorn in our special aurora sauce.

POLLO FUNGHI E CREMA

Chicken breast with creamy mushroom sauce.

AGNELLO TOSCANA

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

SEABASS OGGI

Fresh fillet seabass with lime sauce and chives

RAVIOLI TARTUFO

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

FILLETO PEPE

9oz Fillet Steak in a green peppercorn sauce.

PASTA ALLA NORMA

Penne pasta with garlic, chilli and aubergine in tomato sauce with mozzarella gratin and fresh parsley.

DESSERT

PROFITEROLES - PANNA COTTA - TIRAMISU
COFFEE

3 COURSE MEAL - £49.95 per person