



DATE for booking:

STARTER

CALAMARI E GAMBERETTI FRITTI

Squid ring prawns, battered, deep fried, served with tartar sauce and fried courgettes

POLPETTINE AL POMODORO

Homemade beef meatballs in tomato, garlic and basil sauce.

BURRATA (v)

Burrata cheese served on a bed of rocket leaves salad and sun-blushed tomatoes.

PARMIGIANA DI MELANZANE (v)

Aubergines layers with tomato, mozzarella and cheese.

MAIN COURSE

BRANZINO OLIVE E CAPPERI

Seabass with olive and capers in tomato sauce, served with sautéed potatoes and mix vegetables.

POLLO CACCIATORA

Chicken breast prepared "hunter-style" with onions, herbs, tomatoes and peppers.

VITELLO AI FUNGHI

Fresh veal in a white wine, mushrooms and cream sauce, served with sautéed potatoes and mix vegetables.

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with clams, mussels, langoustines, white wine, cherry tomato and chilli.

PAPPARDELLE AL PESTO (v)

Pappardelle pasta with home-made basil pesto and mushrooms.

PIZZA

Your choice pizza

DESSERT

CANNOLO SICILIANO

TIRAMISU

CHEESECAKE

£35.00 + 10% Service charge