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## **STARTER**

CALAMARI E GAMBERETTI FRITTI	
Squid ring prawns, battered, deep fried, served with tartar sauce and fried courge	tes
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 tomatoe	<b></b> S.
PARMIGIANA DI MELANZANE (v)	
Aubergines layers with tomato, mozzarella and cheese.	
MAINCOURSE	
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BRANZINO OLIVE E CAPPERI	
Seabass with olive and capers in tomato sauce, served with sautéed potatoes and mix ve	getables.
POLLO AL PEPE E FUNGHI	
Pan-fried breast of chicken with woodland mushrooms, creamy black pepper saud	ce,
served with sauteed potatoes and vegetable	
SALTIMBOCCA ROMANA	
Veal pan-fried, with parma ham and sage served with sauteed potatoes and vegetable	
SPAGHETTI AI FRUTTI DI MARE	
Spaghetti with clams, mussels, langoustines, white wine, cherry tomato and chil	i.
PAPPARDELLE AL PESTO (v)	
Pappardelle pasta with home-made basil pesto and mushrooms.	
PIZZA	
Your choice pizza	
DESSERT	
CANNOLO SICILIANO	
TIRAMISU	
CHEESECAKE	
CHLEGEOAINE	