

STARTER

ZUPPA DI LENTICCHIE E COTECHINO

Lentil soup with pork sausage.

FUNGHI GRATINATI CON SPINACI (VE-VG)

Portobello mushrooms gratin with spinach and vegan cheese.

MELANZANA DI PARMIGIANA (VG)

Aubergine baked with tomato, mozzarella and parmesan.

SALMONE AFFUMICATO CON CROSTINI DI PARMIGIANO E RUCOLA

Smoked salmon with parmesan, rocket leaves and a honey mustard dressing.

CARPACCIO DI CARNE PARMIGIANO REGGIANO

Beef carpaccio with parmesan cheese shavings and fennel pesto.

RAVIOLI DI BRASATO DI MANZO

Braised beef ravioli with butter and sage.

MAIN COURSE

COSTOLETTE D'AGNELLO ALLA DIAVOLA

Char-grilled lamb cutlets with Dijon mustard, chilli and rocket.

SCIALATIELLI CON GAMBERONI E VONGOLE

Fresh scialatielli pasta with king prawns and clams in white wine and cherry tomato sauce.

RISOTTO AI FUNGHI PORCINI (V)

Risotto with porcini mushrooms and truffle oil served in a parmesan basket.

POLLO GORGONZOLA E SPECK

Chicken breast with blue cheese sauce and speck, served with potato and mix vegetables.

BRANZINO AL LIMONE

Fillet seabass with lemon sauce, capers and prawns, served with mashed potatoes.

BISTECCA AI FUNGHI PORCINI E VINO ROSSO

Rib eye steak in a porcini mushrooms and red wine sauce,
served with sautéed potatoes and mix vegetables

PIZZA OF YOUR CHOICE

DESSERT

BANOFFIE PIE - TIRAMISU - SICILIAN CANNOLO

£80 per person + 12.5% service charge