



## STARTER

**PARMIGIANA DI MELANZANE – V**  
AUBERGINE LAYERS WITH TOMATO, MOZZARELLA, BASIL

**CALAMARI FRITTI**  
SQUID RINGS, BATTERED, DEEP FRIED, SERVED WITH TARTAR SAUCE AND LEMON

**BURRATA E POMODORINI – V**  
Bruschetta with mozzarella, fresh tomato, drizzled with olive oil and basil

**POLPETTINE**  
MEATBALLS WITH GARLIC, PARMESAN AND BASIL IN TOMATO SAUCE

**CAPRA IN CARROZZA – V**  
GOAT'S CHEESE IN BREADCRUMBS, SERVED WITH CARAMELIZED RED ONION ON SALAD LEAVES

## MAIN COURSE

**TAGLIOLINI AL LIMONE E FRUTTI DI MARE**  
HAND MADE LEMON ZEST TAGLIOLINI PASTA, WITH SQUID, MUSSELS, MEDITERRANEAN PRAWNS, CLAM AND CHILLI IN CHERRY TOMATO SAUCE.

**BISTECCA**  
CHAR GRILLED ANGUS RIB EYE STEAK, SERVED WITH SAUTEED POTATOES, MIX VEGETABLES AND PEPPERCORN SAUCE.

**PAPPARDELLE BOLOGNESE**  
FRESH PAPPARDELLE PASTA WITH OUR HOME-MADE BEEF BOLOGNESE SAUCE.

**POLLO NDUJA**  
PAN-FRIED BREAST OF CHICKEN WITH SPICY NDUJA PORK, WITH OLIVES AND ONIONS, SERVED WITH SAUTEED POTATOES AND MIX VEGETABLES.

**SALMONE**  
SALMON FILLET WITH HOLLANDAISE SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS.

**RAVIOLI – V**  
HOMEMADE RAVIOLI STUFFED WITH AUBERGINE IN BUTTER AND SAGE SAUCE.

**PIZZA MELANZANE E PROVOLA – V**  
MOZZARELLA, TOMATO AND AUBERGINE

**PIZZA DIAVOLA**  
Tomato, mozzarella & chorizo pepperoni

## DESSERT

Tiramisu  
Cannolo Siciliano  
Banoffee Pie

**SET MENU 3 course & LIVE MUSIC £39.00 + 12.5% service charge** PLEASE specify **MUSIC** option before the event is due

**SET MENU 3 course £35.00 + 12.5% service charge**