



STARTER

PARMIGIANA DI MELANZANE – V

AUBERGINE LAYERS WITH TOMATO AND SMOKED MOZZARELLA

BRESAOLA CON FORMAGGIO DI CAPRA

CURED BEEF WITH GOAT CHEESE AND CHIVES CREAM

CALAMARI FRITTI CON VERDURE CROCCANTI

FRESH SQUID RING, BATTERED, DEEP FRIED WITH CRISPY VEGETABLES

CAPELANTE GRATINATE

SCALLOPS IN A CRISPY GRATIN

TORTINO DI FARRO CON VERDURE E TOFU (VE)(VG)

SPELLED PIE WITH VEGETABLES AND TOFU

MAIN COURSE

BRANZINO

FILLET OF SEABASS PANFRIED WITH GERUSALEMME SAUCE, ROAST POTATO AND TENDER BROCCOLI

TONNO AL RISO NERO

FRESH TUNA PREPARED IN A SOYA MARINATED SERVED WITH BLACK RICE

POLLO AI FUNGHI

SUPREME CHICKEN IN WOODLAND MUSHROOM SAUCE, SERVED WITH POTATO AND VEGETABLES

BISTECCA CON SALSAL AL BAROLO

RIBEYE STEAK IN BAROLO REDUCTION, SERVED WITH POTATOES AND VEGETABLES

PACCHERI CON BROCCOLI E GAMBERI

PACCHERI PASTA WITH TENDERSTEAM BROCCOLI AND PRAWNS

RISOTTO AI FRUTTI DI MARE E ZAFFERANO

SEAFOOD RISOTTO WITH SAFFRON

RAVIOLI (VE)(VG)

HOME-MADE PUMPKIN RAVIOLI WITH WOODLAND MUSHROOMS

PIZZA

DIAVOLA

MELANZANE AND PROVOLA

PARMA HAM AND ROCKET

DESSERT

SEMIFREDDO WITH HAZELNUT, PISTACHIO TIRAMISU, BANOFFIE PIE

SET MENU 3 course & LIVE MUSIC £43.00 + 12.5% service charge