

STARTER

SALMONE MARINATO CON BARBABIETOLA

Home-made marinated salmon with beetroots, served with crostini

ZUPPA DI PATATE E PORRO (V)

Leak and Potato Soup

CALAMARI FRITTI CON ZUCCHINE

Fried squid ring with courgettes, served with tartar sauce and pane carasau

PARMIGIANA DI MELANZANE (V)

Aubergine layers with tomato, smoked mozzarella and basil

BURRATA CON POMODORINI (V)

Burrata cheese served with fresh tomatoes

POLPETTINE AL POMODORO

Home made beef meatballs in tomato sauce

MAIN COURSE

PETTO DI TACCHINO ARROSTO

Turkey brushed with honey and chestnut, served with mix vegetables and potatoes

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with mussels, squid, clams, salmon and prawns

SALTIMBOCCA ALLA ROMANA

Veal with Parma ham and sage served with mix vegetables and potatoes

POLLO A FUNGHI

Breast of chicken supreme in a creamy mushroom sauce served with roast vegetables and potatoes

COSTATA DI MANZO (Supplement of 7£)

Rib-eye steak with roast vegetables and potatoes, served with peppercorn sauce

SALMONE CON SPINACI

Pan-fried salmon with cream and spinach, served with mix vegetables and potatoes

RAVIOLI RICOTTA & SPINACH (V)

Spinach & ricotta ravioli with butter and sage sauce

PIZZA MELANZANE (V)

Mozzarella cheese, tomato sauce, aubergine

PIZZA DIAVOLA

Tomato, mozzarella & chorizo pepperoni

DESSERT

TIRAMISU

SICILIAN CANNOLO

PANDORO WITH CUSTARD CREAM

3 course £38.00 + 12.5% service charge