



STARTER

PARMIGIANA DI MELANZANE – V

AUBERGINE LAYERS WITH TOMATO AND SMOKED MOZZARELLA

BURRATA CON PROSCIUTTO CRUDO

BURRATA CHEESE WITH PARMA HAM

CALAMARI FRITTI CON ZUCCHINE

FRESH SQUID RINGS, BATTERED, DEEP FRIED SERVED WITH TARTARE SAUCE AND FRIED COURGETTES

POLPETTINE CON FONDUTA DI GORGONZOLA

HOMEMADE MEATBALLS SERVED WITH GORGONZOLA CHEESE SAUCE

BRUSCHETTA (VE)(VG)

OUR OWN TOASTED BREAD WITH FRESH TOMATO, GARLIC, BASIL

MAIN COURSE

SALMONE FIORENTINA

SALMON FILLET WITH SPINACH AND CREAM SAUCE, SERVED WITH MIX VEGETABLES

SALTIMBOCCA ALLA ROMANA

VEAL WITH PARMA HAM AND SAGE, SERVED WITH MIX VEGETABLES AND POTATOES

POLLO AI FUNGHI

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

SCIALATIELLI AI FRUTTI DI MARE

SPAGHETTI WITH SQUID, MUSSELS, CLAMS, PRAWNS, GARLIC, CHILLI AND CHERRY TOMATO.

RISOTTO AI FUNGHI

RISOTTO WITH WOODLAND MUSHROOMS IN A BLUE CHEESE SAUCE.

RAVIOLI RICOTTA E SPINACI (VE)(VG)

HOME-MADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE IN A BATTER AND SAGE SAUCE.

PIZZA

DIAVOLA

MELANZANE AND PROVOLA

PARMA HAM AND MUSHROOMS

DESSERT

CANNOLO, TIRAMISU, CHEESE CAKE

SET MENU 3 course & LIVE MUSIC £45.00 + 12.5% service charge