



# Set Menu 'A'

MENU A - £19.50 per person (+10% service charge)

## Starters

~ For all to share ~

### ANTIPASTO ALL'ITALIANA

Platter of Parma ham, salami, Mortadella Siciliana, coppa, chorizo sausage and served with jardinière of olives, button mushrooms and peppers

and

### PANE ALL'AGLIO (V)

Freshly baked garlic bread in pizza shape with tomatoes and plenty of garlic

## Mains

### POLLO AI FUNGHI

Chicken breast sautéed in garlic butter, and served in a sauce of mushrooms, peppercorns, white wine, and dolcelatte cheese, flavoured with Marsala wine and served over mashed potatoes

### MAIALE ARROSTO

Roast pork loin with grain mustard cream sauce, served with mashed potato

### PENNE AL MASCARPONE E VERDURE (V)

Penne pasta with green beans, courgettes, broccoli, spinach and cherry tomatoes tossed in mascarpone cheese

### RAVIOLI ALL'ARAGOSTA

Lobster filled pasta parcels with a light seafood sauce

### CALZONE KIEV

Folded pizza filled with mozzarella, chicken, mushrooms and garlic butter, served with a tomato sauce

### LASAGNA VERDE AL FORNO

Freshly baked layers of pasta with ground meat, mushrooms, spinach leaves, mozzarella cheese, fresh tomato sauce and creamy béchamel

## Desserts

ITALIAN TIRAMISU or PROFITEROLES



Allergy Warning

As not all ingredients are listed, please inform us of any allergies so that we can advise accordingly.

# Set Menu 'B'

MENU B - £24.95 per person (+10% service charge)

## Starters

### FUNGHI RIPIENE (V)

Mushrooms filled with dolcelatte cheese pâté, and gently deep fried to dip in a mild garlic piquant mayonnaise and spicy Marie Rose sauce

### COSTOLETTE DI MAIALE

Pork spare ribs in a honey and orange barbeque sauce

### CALAMARI E GAMBERONI FRITTI

Fresh calamari rings and king prawns, deep-fried, served with sweet chilli dip

### CREPPELLE DI POLLO E FUNGHI

Homemade pancakes filled with chicken and mushrooms topped with a creamy cheese sauce

### BASTONCCINI DI MOZZARELLA FRITTI (V)

Deep fried mozzarella cheese served over spicy tomato sauce

## Mains

### POLLO CON FORMAGGIO DI CAPRA

Chicken breast wrapped in Parma ham, stuffed with goats cheese and asparagus, with a light cream sauce

### FILETTO DI BRANZINO

Grilled sea bass fillet on a bed of mash and spinach, with a white wine butter sauce

### BISTECCA DI MANZO

Grilled 8-9oz sirloin steak with traditional garnish and sauté potatoes

### TAGLIATELLE AL SALMONE FRESCO

Tagliatelle pasta tossed in tomato and cream sauce with fresh salmon, prawns and chives

### RISOTTO AI FUNGHI (V)

Arborio rice cooked with mixed mushrooms, sweet onions, peas, white wine, fine herbs and a touch of saffron

### PENNE AL POLLO

Penne pasta with chicken and vegetables in a cream sauce

### RIGATONI AMATRICIANA

Rigatoni pasta with smoked pancetta bacon, onions and chilli in a red wine tomato sauce

## Desserts

### ITALIAN TIRAMISU or PROFITEROLES

or

### MERINGATA

Soft meringue filled with ice cream served with hot fruits of the forest sauce



### Allergy Warning

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