

# Set Menu 2

A Selection of Garlic Bread for the Table

## Starters

Insalata Caprese

Salad of sliced beef tomatoes and fresh mozzarella  
Topped with fresh basil and pesto dressing

Gamberetti Maria Rosa

Succulent Prawns served on a bed of crisp iceberg lettuce, coated in a creamy Maria Rose  
Mayonnaise topped with a pinch of paprika and shredded smoked salmon

Pate Della Casa

Smooth homemade chicken liver and wild mushroom pate  
Served with toasted bread and salad garnish

Penne Piccanti ( v )

Pasta tubes served with a tomato sugo seasoned with garlic and basil infused with a hint of chilli

Funghi al Aglio ( v )

Fresh mushrooms sautéed with white wine garlic and parsley

Minestrone Soup ( v )

Homemade Vegetable and tomato soup

## Main Course

Bistecca Diane

Scottish Sirloin Steak pan roasted with onions , mushrooms and mustard, flamed with brandy,  
finished with cream and a hint of tomato. Served with potatoes and seasonal vegetables

Salmone ai Porri

Pan seared Scottish salmon seasoned with leeks and onions flamed with dry martini and laced with a hint of cream  
Served with potatoes and seasonal vegetables

Pollo Valdostana

Breaded breast of chicken topped with Parma ham, sliced mozzarella and a touch of tomato  
Served with seasonal vegetables and potatoes

Agnolotti di Bufala e Spinaci ( v )

Fresh egg pasta parcels, filled with buffalo ricotta and spinach  
Served in a light butter sauce seasoned with fresh sage

Polpette ai Porcini

Homemade meatballs flavoured with rosemary garlic and wild mushrooms  
Served on a bed of creamed mashed potato

Insalata di Pollo

Marinated char grilled vegetables seasoned with garlic parsley and olive oil  
Topped with strips of tender char grilled chicken

Pizza Capricciosa ( v )

Tomato and mozzarella base topped with mushrooms artichokes olives and peppers

## Desserts

Tiramisu

Light sponge soaked in espresso and liqueur, layered with mascarpone and cocoa

Panna Cotta

A delicate smooth set vanilla cream, topped with caramel sauce

Hot Sticky Toffee Pudding

Served with vanilla Ice cream

Profiteroles served with Ice Cream

Crepe

Cafe

**£22.50 per person**