

Starter

Soup of the day

Smoked Salmon with cream cheese and chives

Smoked Speck ham with artichoke, aged pecorino cheese & rucola,
served on Pan Carasau crisp bread

Fresh asparagus grilled with Fontina cheese & balsamic glaze v

Parma ham by Pio Tosini (24 month aged), served with Buffalo Mozzarella

Insalata Caprese, buffalo mozzarella, tomato & basil v

Prawn cocktail served with iceberg lettuce and cocktail sauce with a touch of Orange

Timbale of white crab, avocado, spring onion & chive mayonnaise

Main Course

Sirloin steak, grilled & then quickly tossed in rosemary, garlic & chilli

Baked Sea bass fillet with a light black olive & sundried tomato crust

Grilled chicken breast with grilled aubergine, fresh tomato & Fontina cheese

Linguine alle vongole, fresh clams, garlic, chilli, cherry tomatoes

Pappardelle ai 'Stracetti', broad pasta ribbons with strips of marinated fillet steak, red onion & sundried tomatoes, served in Parmesan basket

Risotto with Porcini mushrooms and Parmesan cheese v

Spinach & Ricotta cheese Ravioli with basil pesto & diced french beans

Dessert

Mixed cheese with fresh fruit

Traditional Tiramisu'

Chocolate Brownie cake served with vanilla ice cream

Semifreddo al Torrone iced nougat parfait served with chocolate sauce

Lemon sorbet with Strawberries and Limoncello

Coffee

£37.90 plus drinks & plus 12.5% service added to total