

3 courses £55 per person

GLASS OF PROSECCO ON ARRIVAL

STARTERS

CAPRESE V

Buffalo mozzarella with heritage tomato and fresh hasil

MELANZANE ALLA PARMIGIANA

Baked aubergine, mozzarella, tomatoes and Parmesan

CALAMARI

Deep fried squid, tartare sauce and lemon

AL FORMAGGIO

Pizza bread with mozzarella and garlic

ZUCCHINI FRITTI

Deep fried courgette with semolina flour & tartare sauce

POLPETTE

Veal meatballs in a rich tomato sauce, grated and shaved Parmesan, basil oil

ARANCINI

Classic Italian homemade rice ball, deep fried with truffle and taleggio on pecorino fondues

Mains

LASAGNA AL FORNO

Layered egg pasta with minced beef, bechamel sauce, tomatoes and mozzarella

RAVIOLI

Fresh ravioli filled with spinach and ricotta cheese, cherry tomatoes, wild rocket and shaved Parmesan

PASTA PORCINI

Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings

PIZZA CASERTA

Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami

FILETTO DI SPIGOLA

Pan-seared Seabass, courgette puree, chickpeas, cherry tomatoes, pine nuts, olives, roasted potatoes

PENNE POLLO PESTO

Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble

PACCHERI

King prawns, cherry tomatoes, garlic and courgettes in a creamy sauce

PIZZA BUFALINA V

Buftalo mozzarella, tomato sauce, basil, extra virgin olive oil

POLLO ALLA MILANESE

Breaded chicken breast served with spaghetti in a tomato sauce

SPAGHETTI POMODORO VE

Spaghetti with cherry tomatoes, fresh basil and extra virgin olive oil



TIRAMISU

Our traditional Tiramisu

MANGO SORBET VE

Italian mango sorbet

PROFITEROLES

Topped with chocolate sauce