

GROUP SET MENU

£24.90 Per Person

STARTERS

SALMONE AFFUMICATO	Avocado & smoked salmon on a bed of leaf salad with creamy dill dressing
ZUPPA DEL GIORNO	Home made soup of the day with warm Italian bread
BRUSCHETTA AI POMODORO	Cherry vine tomatoes, pesto, red onions & basil on garlic toasted ciabatta, drizzled with extra virgin olive oil V
FUNGHI TRIFOLATI	Oyster mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough V
CALAMARI FRITTI	Squid fried until golden served with a lime wedge & home-made tartare sauce
INSALATA CAPRESE CON BURRATA	Ripe vine tomatoes, creamy burrata cheese & micro basil finished with extra virgin olive oil & toasted pine nuts
GAMBERONI PICCANTI	Pan fried king prawns sautéed in lemon, parsley, white wine & cherry tomato with a touch of chilli served with toasted italian breads for dipping (£3.00 Supplement)

MAINS

LINGUINE DI MARE	Tender squid, mussels, tiger prawns, clams & cherry tomatoes in white wine, parsley & light tomato sauce
POLLO ALLA MILANESE	Pan fried chicken breast coated in breadcrumbs served with spaghetti pomodoro
FETTUCCINE LUGANICA	Italian sausage meat in red wine, rosemary, tomato & cream sauce
RISOTTO VEGETARIANA	Roasted vegetable risotto in a light tomato sauce with a touch of chilli V
CALZONE PIZZA	Mozzarella, ham, pepperoni, mushrooms, caramelised onions topped with our home-made tomato sauce
GNOCCHI	With green beans, baby spinach, sun blushed tomato & basil pesto finished with parmesan shavings V
STEAK	An old classic! wonderful rich flavour and very tender with peppercorn sauce or garlic butter served with french fries (£5 Supplement)
SALMONE E SPINACI	Crispy skin salmon supreme on a bed of wilted spinach, served with crushed new potatoes & saffron cream sauce

DESSERT

STRAWBERRY CHEESECAKE	Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla gelato
TORTA LIMONE	Delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue served with lemon sorbet
HOME MADE TIRAMISU	The Italian classic! Made from layers of espresso-soaked sponge & mascarpone with coffee liqueur
HOME MADE CRÈME BRÛLÉE	Rich vanilla custard with a crisp caramel shell