

GROUP SET MENU

£27.90 Per Person

STARTERS

PATE	Homemade chicken liver pate served with red onion marmalade & toasted crostini
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 (£2.00 Supplement)
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	Folded pizza with mozzarella, ham, pepperoni, chicken & spiced Italian sausage ragu
RAVIOLI	Homemade butternut squash ravioli in white vine, sage & butter sauce with pine nut V
RIB EYE STEAK	An old classic! Wonderful rich flavour and very tender with peppercorn sauce or garlic butter served with french fries (£6 Supplement)
FILETTO STEAK	The most lean and tender of all, with peppercorn or garlic butter served with french fries (£7 Supplement)
SEA BASS	Pan fried sea bass on warm potatoes, green beans, sun blushed tomatoes & baby spinach salad with salsa verde

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

Not in conjunction with any other offer. A 10% discretionary service charge is added to the bill. All gratuities go directly to our staff.

We take food allergies very seriously – please let us know if you have any. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Please be aware that descriptions of our dishes don't state full list of ingredients.