SPECIAL MENU

£39 pp

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STARTER:

MIXED ANTIPASTI Mixed of Italian selections of cheeses and salami served with red berries sauce.

GAMBERONI FRITTI

Fried king prawns served with tartare sauce

VERDURE ALLA GRIGLIA (v)

Mix grilled vegetables with small mozzarella balls

BRESAOLA

Air dried beef served on bed of rocket.

DESSERT:

TIRAMISU AL MOCCHA

Home made cream of Tiramisu on mocha pot with sovaiardi biscuits and espresso coffee

STRAWBERRY CHEESECAKE

Made with biscuits and cheesecake flavoured with strawberries and decorated with red berries sauce **TARTUFO AL PISTACHIO**

Gelato ice cream flavoured with pistachio cream.

STRAWBERRY SORBET (vg)

Premium Italian strawberry sorbet.

MAINS:

LAMB CUTLETS Cutlets of lamb served with pure of potatoes, broccoli and baby carrots

SWARD FISH

Fillet of sward fish served with steamed vegetables

POLLO CREMA E FUNGHI

corn feed chicken breast cooked in cream and mushroom sauce, served with roasted new potatoes

TORTELLINI PUMKIN AND SAGE VEGAN

Fresh made tortellini filled with pumpkin and sage, made on tomato sauce and courgettes

