

3 COURSES £51.50

STARTERS

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

CAPRESE

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil 🔍

BRUSCHETTA CON GAMBERONI

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

CARPACCIO DI MANZO

Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

MAINS

All our main courses are served with fries & mixed salad to share (v)

BRASATO DI MANZO AL VINO ROSSO

Slow cooked beef in red wine with garlic & thyme, toasted ciabatta

BRANZINO

Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RISOTTO AI FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil V

SIRLOIN STEAK (225G)

The finest grass & grain fed Angus beef with your choice from one of our freshly prepared sauces (A £2.50 supplement charge will apply)

SCALOPPINE DI POLLO

Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

DESSERTS

PANNA COTTA

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti

PROFITEROLE SICILIANI

Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream (v)

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

Chocolate & hazelnut cheesecake with Ferrero Rocher (v)

TAGLIERE DI FORMAGGI

Artisan cheese board with Gorgonzola, goats cheese & pecorino Romano served with mustard fruits, hand rolled freshly baked grissini & crisp Sardinian flatbread

