

VASCO & PIERO'S PAVILION RESTAURANT, MONDAY 8TH APRIL 2025

ALCOHOLIC ELDERFLOWER SPRITZ £15.50

CLASSIC NEGRONI £17.50 SCROPPINO: PROSECCO WITH LEMON SORBET 12.50

WHITE PEACH JUICE & PROSECCO 14.50 PROSECCO WITH FRESH BLOOD ORANGES 16.50

Basket of bread 5.50

PURE PARMESAN CRISPS 4.80 A BOWL OF OLIVES 6.50

Pinot Grigio Blush Rosato (Venezia)(Pendeza) £32 a bottle — 175ml glass £9.50

Cured ham from Umbria & melon 17.50

Carpaccio of roast beef, rucola & parmesan with sweet mustard dressing 12.50

Carpaccio of yellowfin tuna, avocado, red onions & ginger dressing 18.50

Venetian Sardines in carpione: marinated in red onions, juniperberries & vinegar 9.50

Bruschetta with garlic, tomatoes, olive & basil 8.75

Beetroots, avocado, tomatoes, red onions, organic puff rice & vinaigrette 10.50

Burrata from Puglia, tomatoes, avocado, basil, olive oil 14.50

BUDINO (souffle) of broccoli, parmesan & Umbrian truffle butter sauce 11.50

Crispy goats cheese with fresh herbs & slices of tomatoes 9.50

Hand made aubergine tortelloni with chery tomatoes & fresh herbs 26.50

Hand made tagliatelle with traditional Umbrian beef & pork ragu 26.50

Grilled filet of Cornish hake with Sicilian caponata & potatoes 26.50

Scallopina of breast of chicken Milanese with Umbrian style panzanella 18.50

Baked Tuscan sausages, black truffles, pecorino, pancetta, carrots, onions, lentils 28.50

Grilled Yorkshire lamb cutlets with rosemary, broccoli & potatoes 32.50

Calf's liver & sage with cabbage 32.50

Broccoli 5.80 Potatoes 5.50 Tomato & onion salad 5.80 Avocado & tomato salad 5.80

PLEASE ASK MANAGEMENT ABOUT ALLERGENS Optional 13.5% service charge is added to bills

Please note, we cannot guarantee menu items are free from allergens