



CHEF SPECIAL

Menu

Starters

Our famous Arancini

£12

From Sicily, rice ball stuffed with cheese in a tomato chilli sauce.

Formaggio di Capra

£13

Warm goat cheese served in homemade bread with fresh pears and drizzled with honey.

Beetroot e Burrata Salad

£15

Fresh beetroot, divine creamy burrata mozzarella cheese, rocket leaves served with fresh pesto dressing and sprinkled with toasted pumpkin seeds and walnuts.

Mains

Risotto Verdure

£19

Broccoli, courgettes, peas, vegan cheese, and butter sauce.

Salmon con patate e olive

£23

Pan seared fillet of salmon cooked with new potato, olives, capers, light tomato sauce served with French beans

Fegato Veneziano

£24

Venetian-style liver in red wine sauce tender calf's liver sauteed with sweet onions and finished in a luxurious red wine reduction accompanied by buttery potato mash.

Corn-fed chicken escalope with

£20

Amalfi lemons and parsley sauce

Served with jersey royal potatoes, butter and thyme

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIET REQUIREMENT PLEASE
INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATIONS.

