

PARTY SET MENU

3 Courses £25.95

Starter

Zupa del giorno (V) - Tomato & Basil soup

Calamari fritti - Lightly fried squid with fresh lemon & garlic mayonnaise

Prosciutto e Melone, - Italian cured ham and fresh honeydew melon

Bruschetta Funghi (v) (n) - Stuffed field flat mushroom with garlic spinach and goats cheese, basil pesto & toasted pine nuts

Main

Pollo Valdostana, - Chargrilled free range chicken breast, topped with cotto ham and mozzarella cheese, cooked in white wine and tomato sauce, served with sautéed potatoes

Rump Steak 9oz, - Grilled, served with a side of your choice

Cannelloni ricotta e spinaci (V) Hand rolled lasagne sheets, filled with spinach, ricotta & pecorino cheese, topped with tomato sauce and mozzarella, baked in the oven

Risotto ai Frutti di mare - Chunks of Sea bass, king prawns, squid, mussels cooked with pernod, saffron & parsley

Dessert

Profiteroles ai Cioccolata - filled with vanilla cream and served with chocolate sauce and vanilla ice-cream

Tiramisu - Sponge fingers, mascarpone, marsala & coffee liqueur

Torta di formagi- Vanilla cheesecake with citrus mixed berries

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.

All prices are inclusive of VAT.

There is a discretionary 10 % service charge for parties of 8 or more people

For details of allergens please speak to a member of our team