



Friday June 11th

2 Courses £19.95

3 Courses £22.95

ITALIAN NIGHT MENU

PANZANELLA

A classic Tuscan bread, tomato and basil salad

ANTIPASTI MISTO

A selection of preserved meats, vegetables and mozzarella served with crusty ciabatta

CROSTINI MISTO

3 little toasts with chicken liver & parmesan, cannellini bean & rosemary, tuna & lemon

V) BRUSCHETTA

Rustic bread, rubbed with garlic, topped with Caponata (aubergine confit) & torn mozzarella

BRANZINO

Pan-fried seabass fillet with white wine, lemon and caper velouté

AGNELLO

Slow roasted lamb shoulder studded with Parma ham, garlic and rosemary, red wine sauce

POLLO

Roast chicken breast stuffed with mushroom & parmesan, rolled in Parma ham, wine sauce

V) SFORMATA

Italian soufflé of baked spinach, courgette and cheese with a garlicky tomato sauce

All served with sauté potatoes and baked green vegetables

TIRAMISU

Venetian trifle with coffee, rum, chocolate and mascarpone

BUDINO FERRERO ROCHER

Hot brioche, Nutella, orange and cream pudding with cream or ice cream

PERA IN CAMICIA

Poached pear in spiced Chianti wine with a rum and mascarpone cream