

2 Courses £10

PRIMI

Bruschetta con Peperonata

Chargrilled garlic-rubbed ciabatta with a caramelised pepper & onion peperonata, crumbled goat's cheese and fresh basil.

Insalata Fregolona (v)

Salad of goat's cheese, Mediterranean roasted vegetables, courgettes and red onions, tossed with fresh rocket and Sardinian fregola pasta grains in a zesty lemon dressing.

SECONDI

Penne Bufala

Roasted peppers, courgette and aubergine with black olives, tomato and basil, topped with fresh buffalo mozzarella.

Risotto Ai Funghi

Chestnut mushroom risotto with white wine, grana padano and parsley.

Pizza Pesto

A pesto and mozzarella base finished with rocket tomato & parmesan.

Pizza Piccante

Fior di latte mozzarella and gorgonzola cheeses on a tomato base, topped with spicy Italian salami and basil.

Rigatoni Salsiccia

Rigatoni with roasted artichokes, Mantovana sausage, tomato, basil and olives.

CAFFÈ E TÈ

Coffee or Tea to finish

3 Courses £14

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Rigatoni with roasted artichokes, Mantovana sausage, tomato, basil and olives.

DOLCI

Tiramisu

Classic Venetian dessert of light sponge soaked in coffee, layered with mascarpone cream and served with coffee syrup.

Pannacotta

Creamy pannacotta served with glazed figs and a sweet honey Vin Santo to pour over.

Gelati e Sorbetto

Vanilla Pod, Pistacchio, Espresso Croccante, Stracciatella or Williams pear sorbet

CAFFÈ E TÈ

Coffee or Tea to finish

3 Courses £25

PRIMI

Antipasto Misto

Platter of Italian cured meats, buffalo mozzarella, tomatoes, olives and fresh bread

Insalata Fregolona (v)

Salad of goat's cheese, Mediterranean roasted vegetables, courgettes and red onions, tossed with fresh rocket and Sardinian fregola pasta grains in a zesty lemon dressing.

SECONDI

Risotto Frutti di Mare

Seafood risotto of squid, mussels, prawns and clams finished with chilli, tomato, white wine and a hint of garlic.

Panzerotti Porcini

Pasta filled with porcini mushrooms, ricotta & Grana Padano, finished with sautéed mushrooms and chives.

Pizza Parma

Tomato and buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of olive oil.

Pollo con Funghi

Chargrilled butterflied chicken breast with a cream, mushroom, porcini & thyme sauce and roasted new potatoes with onions

Tagliata di Manzo

Marinated and sliced grilled sirloin steak on a salad of rocket green beans baby spinach tomato & shaved Parmesan with a rosemary & balsamic dressing

DOLCI

Tiramisu

Classic Venetian dessert of light sponge soaked in coffee, layered with mascarpone cream and served with coffee syrup.

Pannacotta

Creamy pannacotta served with glazed figs and a sweet honey Vin Santo to pour over.

Fondente Cacao

Warm chocolate fondant with a melting chocolate centre served with mascarpone & vanilla cream.

CAFFÈ E TE

Coffee or Tea to finish