

2 Course £30.00
3 Courses £37.50

V Minestrone alla Genovese

Traditional Italian Vegetable soup served with crusty bread

V Gnocchi ai 4 Formaggi

Potato dumplings in a creamy mix cheese sauce topped with roasted walnuts

Salmone Innamorato

Smoked Scottish salmon with spicy avocado smash & Burrata cheese served with slice of focaccia Barese

V Duetto di Arancini

Duo of crispy fried rice balls filled with roasted peppers & mozzarella cheese topped with Trapanese pesto and Parmesan crisp served with tomato & roasted peppers salsa

Gamberoni Cupido

Grilled King prawns cooked in garlic, cream, lemon & white wine served with sourdough croutons

Crostino Colosseo

Sourdough bread topped with roast peppers, cherry tomatoes & Speck smoked Italian ham on a bed of rocket salad

Lasagna al Forno

(veg option available)

Traditional homemade lasagne with a rich Bolognese & Béchamel sauce

Maccheroni dell'Amore

Fresh short pasta with strips of beef fillet, Italian sausage, garlic & touch of tomato

V Tagliatelle alla Puttanesca

Handmade pasta with tomatoes, garlic, sweet peppers & mix olives topped with fresh Burrata cheese

Risotto Nettuno

Creamy Italian risotto with Monkfish, King prawns & Porcini mushrooms

Vitello Saltimbocca

Veal medallions topped with Parma ham & melted mozzarella with white wine & sage sauce served with sauté potatoes

Zuppa di Pesce

Fillet of seabass & king prawns with mussels cooked in a white wine, garlic & tomato sauce served with garlic bread

Tagliata di Pollo

Crispy fried breast of chicken in golden breadcrumbs on cheese sauce, served with sauté mushrooms and roast potatoes

Filetto al Pepe

(£7.50 supplement)

Fillet of beef medallions with pepper sauce served roasted tomato & Parmesan truffle fries

Torta Caprese

Soft dark chocolate and almond cake from Capri served with vanilla ice cream & warm orange chocolate fondant

Affogato con Amaretto

Vanilla ice cream served with espresso coffee & Amaretto liqueur

Cheesecake Amore Mio

Homemade strawberry cheesecake served with pistachio ice cream

Tiramisu Valentino

Homemade traditional tiramisu

or for 2: **Dessert platter to share including:**

**Crème Bruleé, Caramel cheesecake,
Tiramisu & honeycomb ice cream**