

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 Brûlée, Caramel cheesecake, Tiramisu & honeycomb ice cream

10% service charge added to the total bill. Should you suffer from any known food allergies, please advise your server.

Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces. Gluten free pasta is available on request