

## 3 Course Menu - £39



### **V Minestrone alla Genovese**

Traditional Italian Vegetable soup with crusty bread

### **Asparagi Arrotolati**

Asparagus spears wrapped in smoked Italian ham with Taleggio cheese sauce

### **V Arancini di Riso**

Crispy fried rice balls in golden breadcrumb filled with roasted peppers & Mozzarella cheese with a sweet pepper & tomato dip

### **V Crostino Rusticana**

Crusty bread topped with sweet roasted peppers & grilled goat cheese with balsamic glaze

### **Gamberoni alla Diavola**

Grilled King prawns in lemon & garlic served on crispy toast with a sweet chilli & balsamic reduction

### **V Gran Caprese**

Avocado, buffalo mozzarella, vine tomatoes & fresh basil

-----

### **Lasagna al Forno (veg option available)**

Traditional Homemade lasagne with a rich Bolognese & Béchamel sauce

### **Mezze Maniche con Salsiccia, Filetto e Funghi**

Fresh short pasta with strips of beef fillet, Italian sausage, tomato & mix mushrooms

### **V Ravioli Peperoni**

Handmade ravioli filled with roasted peppers & goats cheese tossed with sundried tomatoes & basil

### **Risotto Mare Monti**

Italian risotto with monkfish, king prawns, red onions & courgettes

### **Vitello Saltimbocca**

Tender veal escalope topped with Parma ham & mozzarella with white wine & sage served with rosemary potatoes

### **Branzino Luna di Miele**

Fillet of seabass & king prawns on sauté potatoes with cherry tomatoes, white wine & garlic

### **Pollo alla Milanese**

Crispy breast of chicken in breadcrumbs served with creamy Tagliatelle Porcini mushroom

### **Filetto al Pepe (£7 supplement)**

Fillet of beef with pepper sauce served with chunky chips

-----

**Tiramisu**

**Crème Bruléé**

**Strawberry Cheesecake**

**Chocolate Brownie**

