

SAMPLE SET MENU 1

MELONE E GAMBERETTI

Melon and prawns

INSALATA TRE GUSTI

Smoked salmon, avocado and parma ham

FUNGHI ZOLA

*Mushrooms filled with blue cheese, coated in
Breadcrumbs Deep fried and served with garlic butter*

PENNE GIARDINIERA

Pasta tubes with vegetables in a tomato sauce

ZUPPA DEL GIORNO

Soup of the day

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SUPREMA DI POLLO CON MELANZANE

*Chicken breast in tomato sauce with aubergines
and mozzarella cheese*

FRACOSTA DI MANZO AL VINO ROSSO

Rib eye steak in a red wine sauce with mushrooms

SCALOPPINE DI VITELLO E FUNGHI MISTI

Thin slices of veal in a white wine sauce with mushrooms

CERVO BRASATO AL VINO ROSSO

braised venison in red wine

FILETTI DI BRANZINO AL VINO BIANCO

Sea bass fillets in a white wine sauce with herbs

RAVIOLI DI RICOTTA E SPINACI AL POMODORO (v)

*home made ravioli filled with ricotta cheese & spinach
served with fresh tomato & basil*

SELECTION OF SEASONAL VEGETABLES

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CHOICE OF DESSERT

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COFFEE

£. 23.90 & 10% service on final bill

SAMPLE SET MENU 2

COCCARDA

mozzarella cheese rocket leaves and tomato salad

COCKTAIL DI GAMBERETTI

Prawns cocktail

FUNGHI TRIFOLATI

Mushrooms cooked in olive oil with garlic and parsley

PENNE POMODORO E BASILICO

“Penne” in a tomato sauce with basil

ZUPPA DEL GIORNO (v)

soup of the day

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SUPREMA DI POLLO CON PEPERONI

*Chicken supreme in a white wine sauce with herbs
and mixed peppers*

SCALOPPINE DI VITELLO AI FUNGHI

Thin slices of veal in a cream sauce with mushrooms

FEGATO DI VITELLO VENEZIANA

Calves liver cut in strips in a red wine sauce with onions

CERVO BRASATO AL VINO ROSSO

braised venison in red wine

TRANCIO DI SALMONE IN CROSTA

*Salmon steak, herbs crust and a white wine
and lemon sauce*

CREPELLE FIORENTINA

Rolled pancakes filled with ricotta cheese and spinach

Oven baked in a tomato and cheese sauce

SELECTION OF SEASONAL VEGETABLES

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CHOICE OF DESSERT

COFFEE

£ 19.50 and 10% service on final bill