

MENU VERDE

£15.95

TO START AND SHARE

A selection of Italian Antipasti, Olives, Bruschetta, Garlic Bread Cheese and Tomato Pesto, Mozzarella and Tomato and Meat Balls

MAIN COURSES

Italian Chicken Stroganoff: Chicken Fillet with Mustard, Mushrooms and Cream served with Rice

Home Made Baked Lasagne with Bolognese Sauce, Bechamel, Mozzarella and Parmesan

Home made Tortelloni filled with Ricotta and Spinach served with Creamy Mozzarella, Butter and Sage Sauce and Parmesan^(v*)

Porchetta: Slow Roast Suckling Pig, served with Mash Potatoes, Seasonal Vegetables and a Light Apple Sauce
Any Fresh Pizza from our menu^(v)

DESSERTS

White Chocolate and Raspberry Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Ice Creams and Sorbets

V vegetarian option

V* For vegetarians we can substitute Parmesan with an alternative hard cheese - please ask

Some products may contain traces of nuts

Party menu only available for parties of 6 or more

A service charge of 10% will be added for parties of 8 or more.

Non refundable deposit of £10 per head required to secure your booking.

Pre-ordering required. All party members must choose from the same menu - Verde, Bianco or Rosso

£19.95

TO START AND SHARE

A selection of Italian Antipasti, Olives, Bruschetta, Garlic Bread Cheese and Tomato Pesto, Mozzarella and Tomato, Meat Balls and Fried Calamari

MAIN COURSES

Roast Turkey Roll stuffed with Mozzarella, Spinach and Pork Suasage, Gravy, Sautéed New Potatoes and Seasonal Vegetables

Home made Goats Cheese and Sundried Tomato Ravioli, served with Olive Oil, Courgettes, Cherry Tomatoes and a touch of Garlic^(v)

Italian Beef Stroganoff: Strips of Beef Fillet with Mustard, Mushrooms and Cream served with Rice

Penne Pollo Piccante: Spicy Chicken, Cherry Tomatoes, Chilli, Pesto, Rocket and a dash of Cream

Steamed Seabass Fillet en Papillotte with Mussels, White Wine, Garlic, Olive Oil, Cherry Tomatoes, Pak Choi, Dill, Capers, Carrots and New Potatoes

Any Fresh Pizza from our menu^(v)

DESSERTS

Classic home made Tiramisu

White Chocolate and Raspberry Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Warm Chocolate Brownie with Vanilla Ice Cream

Ice Creams and Sorbets

TO FINISH

Limoncello, Amaretto or Sambuca

MENU BIANCO

£27.95

TO START

Parma Ham and Mozzarella

Calamari Fritti: Fried Calamari with Garlic Mayonnaise & Sweet Chilli Sauce

Gamberoni Piccanti: King Prawns, Chilli, Garlic, White Wine and Cherry Tomatoes served with Crusty Bread

Home Made Ravioli, filled with Devon White Crab Meat, served with Prawns, Dill, White Wine and Garlic Cream Sauce with a dash of Tomato

Baked Sweet Pepper, filled with Risotto, Spicy Sausages, Mozzarella and Tomato

Parmigiana: Aubergines baked with Tomato, Mozzarella, Parmesan and Garlic^(v*)

MAIN COURSES

Fillet of Beef Mignon served with Green Peppercorn Sauce, Potatoes and Seasonal Vegetables

Slow Cooked Lamb Shank served with Rosemary and Red Wine Sauce, Creamed Potatoes and Seasonal Vegetables

Pollo ai Funghi: Chicken Breast with Mushrooms, White Wine, Mustard and Cream Sauce with Chunky Chips and Seasonal Vegetables

Grilled Seabass fillet, Leek puree, crushed New Potatoes with rocket and Seasonal Vegetables

Grilled Goat's Cheese with Warm Marinated Grilled Vegetables and Caramelised Onions in Sweet Balsamic^(v)

DESSERTS

Classic home made Tiramisu

White Chocolate and Raspberry Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Warm Chocolate Brownie with Vanilla Ice Cream

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Ice Cream and Sorbets

TO FINISH

Limoncello, Amaretto or Sambuca

MENU ROSSO