

Menu Verde

£21.95

Two Courses

Add a dessert for £5

To Start & Share

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato (V, V*, GF, DF)

Main Courses

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

Oven baked home-made Lasagne with Bolognese Sauce, Bechamel, Mozzarella and Parmesan (GF)

Home-made Ravioli 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 (GF, DF)

Any Stone Baked Pizza (V, V*, GF, DF)

Desserts

Torta Della Nonna: Shortcrust Pastry with Custard decorated with Pine Nuts and Almonds served with Vanilla Ice Cream

Baked Cheesecake with Berries Coulis (GF, DF, V*)

Lemon and Lime Posset with Shortbread Biscuit, Fresh Berries Coulis (GF)

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

Mixed Ice Creams or Sorbets (GF, DF, V*)



Booking conditions apply for all party bookings.
Please see reverse.

Menu Bianco

£25.95

Two Courses
and a shot to finish

Add a dessert for £5

To Start & Share

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato (V, V*, GF, DF)

Main Courses

Traditional Roast Turkey: with all the Trimmings, Roast Potatoes and Seasonal Vegetables (GF, DF)

Goats Cheese & Sundried Tomato Ravioli: slow-cooked Shallots, Concassé Tomato & Garden Peas in a White Wine Butter Sauce (V)

Italian Beef Stroganoff: Strips of Beef Fillet with Mushrooms, Mustard, Cream and Paprika, served with Rice (GF)

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

Grilled Sea Bass Fillet served with Vegetable Risotto and Basil Oil (GF, DF)

Any Stone Baked Pizza (V, V*, GF, DF)

Desserts

Classic Tiramisu: Mascarpone Cream on Soaked Ladyfingers in Coffee, Chocolate Chips, Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis (GF, DF, V*)

Zuccotto: Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce, and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis (GF)

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

Mixed Ice Creams or Sorbets (GF, DF)

To Finish

Dessert Wine, Limoncello, Amaretto or Sambuca

Menu Rosso

£31.95

Two Courses
and a shot to finish

Add a dessert for £5

To Start & Share

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato (V, V*, GF, DF)

Main Courses

8 oz. grilled Rump Steak served with Chunky Chips, Seasonal Vegetables and Green Peppercorn Sauce (GF)

Grilled Lamb Cutlet with Rosemary Lamb Sauce served with Mashed Potatoes and Seasonal Vegetables (GF, DF)

Traditional Roast Turkey with all the Trimmings, Roast Potatoes and Seasonal Vegetables (GF)

Crab Ravioli served with Cream, Tomato, Prawn and Dill Sauce

Grilled Salmon Fillet with Cream, Tomato, Prawn and Dill Sauce, New Potatoes & Seasonal Vegetables (GF, DF)

Parmigiana: Aubergines baked with Tomato Sauce, Mozzarella, Parmesan and Garlic (GF)

Desserts

Classic Tiramisu Mascarpone Cream on Soaked Ladyfingers in Coffee, Chocolate Chips, Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis (GF, DF, V*)

Zuccotto: Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce, and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis (GF)

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

Mixed Ice Creams or Sorbets (GF, DF, V*)

To Finish

Dessert Wine, Limoncello, Amaretto or Sambuca

