

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

Main Courses

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

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

Home-made Ravioli filled with Ricotta and Spinach served with Creamy Mozzarella, Butter and Sage Sauce and Parmesan

Porchetta: Slow Roast Suckling Pig, served with Mash Potatoes, Seasonal Vegetables and a Light Apple Sauce

Any Stone Baked Pizza

Desserts

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

Baked Cheesecake with Berries Coulis

Lemon and Lime Posset with Shortbread Biscuit, Fresh Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets



Booking conditions apply for all party bookings.
Special dietary menu options available.
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

Main Courses

Traditional Roast Turkey: with all the Trimmings, Roast Potatoes and Seasonal Vegetables

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

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

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

Grilled Sea Bass Fillet served with Vegetable Risotto and Basil Oil

Any Stone Baked Pizza

Desserts

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

Baked Cheesecake with Berries Coulis

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

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

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

Main Courses

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

Grilled Lamb Cutlet with Rosemary Lamb Sauce served with Mashed Potatoes and Seasonal Vegetables

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

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

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

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

Desserts

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

Baked Cheesecake with Berries Coulis

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

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

To Finish

Dessert Wine, Limoncello, Amaretto or Sambuca

