

Menu Verde

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

£23.95

Two Courses

Add a dessert for
£5

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

Menu Bianco

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

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

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

Pollo Diavola - Grilled Chicken Breast with fresh Chilli, Sweet Chilli and a touch of Tomato Sauce, served with Chunky Chips and Seasonal Vegetables

Grilled Salmon Fillet with Prawns, Cream, Tomato 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

£27.95

Two Courses
and a shot
to finish

Add a dessert for
£5

To Finish

Dessert Wine,
Limoncello,
Amaretto
or
Sambuca

To Start & Share

Menu Rosso

Starters

Hai Tuna marinated in Soya Sauce topped with Spring Onion and Fresh Chilli

Chicken Liver Paté, Caramelised Onions and toasted Brioche

Burrata Pugliese served with Roasted Pepper Salsa, mixed Cherry Tomatoes and grilled Focaccia

Tiger Prawns marinated in Garlic, Chilli and Ginger in a deep fried Pasta Basket with curly Vegetable Julienne

Beef Carpaccio, Rocket, Parmesan Shavings and Citronette

Main Courses

Pan Fried Turkey Breast served with Sage Stuffing, Roasted Potatoes, Honey Glazed Vegetables and Cranberry Sauce

Half Lobster Thermidor served with Tagliatelle alla Busara, Prawns, Cherry Tomatoes, White Wine and Parsley

Stuffed Lamb Shank with Apricot and Mint Couscous served with Mashed Potato and Roast Vegetables

Fish Mix Grill - Tuna, Salmon, Seabass and Tiger Prawns served with Grilled Vegetables and spicy New Potato

Beef Fillet Medallions with Porcini Sauce, Dauphinoise Potato and Roast Vegetables

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

£41.95

Two Courses
and a shot
to finish

Add a dessert for
£5

To Finish

Dessert Wine,
Limoncello,
Amaretto
or
Sambuca