

Italian Restaurant

Starters

SALMONE AFFUMICATO

Smoked salmon served with Norwegian prawns, salad and Marie Rose Sauce

FRITTO MISTO

Deep fried Calamari, King Prawns, Crab Cake served with salad and Tartar sauce

FUNGHI ALLA GRIGLIA V

Flat Field mushrooms topped with Dolcelatte Cheese served with mixed leaves

BRIE ALLA GRIGLIA

Grilled Brie wrapped with Parma Ham served with Salad Garnish, topped with onion chutney

CAPRINO FRITTI

Deep Fried, Breaded Goat Cheese on a bed of Rocket salad, Served with Cranberry Sauce

DUETTO di PESCE

Queen scallops& King prawns with garlic, chili, white wine, tomato& a touch of cream

Main Courses

FILETTO di MANZO

Grilled beef fillet cooked to your liking with choice of dolcelatte or pepper sauce

PESCE al FORNO

Baked, salmon. King prawns, cod, in thermidor sauce, served with homemade bread

CARRE da'GNELLO

Roasted rack of lamb with garlic rosemary and red wine sauce

POLLO SAN VALENTINO

Butterfly fillet of chicken with asparagus, white wine, cheese sauce topped with mozzarella

SPIEDINI di PESCE

Grilled Skewered salmon, scallops, king prawns and fillet of Seabass cooked with garlic, chili and basil

TORTELLINI QUATTRO FORMAGGI

Homemade ricotta & spinach Tortellini, served with four cheese sauce and Spinach

Desserts

TIRAMISU

Traditional homemade Italian desserts with coffee and Amaretto liqueur

PROFITEROLES

Selection of dark and white chocolate profiteroles served with chocolate sauce.

CHEESECAKE AI FRUTTI DI BOSCO

Baked cheesecake served with homemade forest fruit sauce

TORTA DI MELE

A delicious Italian apple pie served warm with a scoop of vanilla ice cream

TO FINISH Limoncello liqueur

£49.95 per person

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items.

Food allergies and intolerances:

Please speak to our staff about the ingredients in your meal.