Starters

Bruschetta

Garlic Bread

Funghí: Fresh button mushrooms, cooked in gorgonzola cheese, garlic, parmesan and white wine sauce, served with fresh bread

Calamari: Fried baby squid, served with home-made tartar sauce

Sole Fritto: Fried and breadcrumb strips of Lemon Sole, served with homemade tartar sauce and salad

Main course

Vítello Marsala: Pan fried veal, in Marsala wine sauce, served with sautéed potatoes, green beans and carrots

Bístecca: Grilled fillet of British rib-eyed steak in creamy gorgonzola sauce, served with sautéed potatoes, green beans and carrots

Pollo Involtino: Chicken breast, stuffed with mascarpone, spinach and garlic, wrapped with Parma ham, served with creamy mushrooms sauce, accompanied with sautéed potatoes, green beans and carrots

Salmone: Oven baked fillet of Salmon, served with creamy dill sauce and sautéed potatoes

Desserts

Tíramísu - trifle made with sponge soaked in liqueur and coffee, layered with mascarpone cheese and fresh cream

 $\textbf{\textit{Banoffee}} \text{ - biscuit base trifle with fresh bananas, to ffee and vanilla flavoured cream}$

Gelatí - selection of Italian ice creams

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Please discuss all your dietary requirements with the Manager as we prepare everything from fresh.