



restaurant

Italian Evening

Tuesday 28th & Wednesday 29th October

Vassoio Italiano

Mixed platter of Parma ham, olives, sun blushed tomatoes, toasted ciabatta, olive oil, balsamic vinegar and breaded mozzarella sticks

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Bistecca al Chianti

Rump steak with a Chianti red wine and mushroom sauce, served with saute potatoes and Mediterranean vegetables

Linguini Marinara

Linguini with salmon, king prawns, calamari and mussels in tomato & herb sauce, served with garlic ciabatta

Pollo Italiano

Chicken breast topped with parma ham and mozzarella, served on sun blushed tomato sauce with saute potatoes and salad

Escalope del Vitello Marsala

Veal escalope topped with mushroom & marsala sauce, served with roasted rosemary new potatoes and Mediterranean vegetables

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Tiramisu

Creamy layers of chocolate, coffee & mascarpone

Torta al Formaggio Mandorla

Almond cheesecake with vanilla ice cream

Limone e Amaretti Semifredo

Creamy semifrozen dessert with lemoncello liqueur

3 Courses £32

£5 per person non refundable deposit required on booking