



restaurant

Italian Evening

Tuesday 19th & Wednesday 20th May

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, pancetta and mushroom sauce, served with saute potatoes and Mediterranean vegetables

Risotto ai Frutti di Mare

Risotto with salmon, king prawns, calamari and mussels in tomato & herb sauce, served with mixed salad

Pollo alla Milanese

Chicken breast pan fried in breadcrumbs and Parmesan, served with spaghetti in tomato and herb sauce and an arugula salad

Escalope del Vitello Saltimbocca

Veal escalope wrapped in prosciutto and sage, served with a creamy marsala sauce, Parmesan and olive mash and greens

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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 is required on booking