



### **Starter**

ZUPPA DI PEPERONI (v)

Roasted red pepper and basil soup served with garlic and parmesan croutons.

COCKTAIL DI GAMBERI

Fresh water prawns in Marie rose sauce served on a bed of salad.

FUNGHI RIPIENI (v)

Flat mushrooms stuffed with stilton, finished with caramelized onions and balsamic reduction.

CRESELLE DI POLLO

Chicken and mushrooms pancakes baked in the oven with tomato béchamel and mozzarella cheese.

PATE DE LA CASA

Creamy chicken liver pate with toasted ciabatta.

### **Main course**

POLLO VALENTINO

Chicken breast stuffed with chorizo and mozzarella finished in a butter and parsley sauce.

ANATRA ALLA FRAGOLA

Grilled duck in a breast in a delicious strawberry and balsamic sauce

BISTECA DIANA

Grilled sirloin steak in onions, mushrooms, French mustard, brandy and cream.

TONNO ALL AGLIO

Grilled tuna steak, cappers, onions, garlic in butter sauce.

RISOTTO ASPARAGI (v)

Asparagus and mushrooms risotto in a white wine and cream sauce topped with parmesan shavings.

### **Dessert**

**OR**

**COFFEE**

**£24.95** pp