



Starter

ZUPPA DI PEPERONI (v)

Roasted red pepper and tomato soup served with homemade bread.

ARANCINI

Deep fried rice balls stuffed with Bolognese served with sweet chilli salsa.

ASPARAGI AL PROSCIUTTO CRUDO

Asparagus wrapped in Parma ham baked in the oven served on a bed of wild rocket finish with balsamic reduction.

PATE DE SGOMBRO

Smoked mackerel pate served with toasted ciabatta.

Main course

POLLO VALENTINO

Chicken breast with chorizo, onions, peppers, garlic and chilli in a rich tomato sauce.

SALMONE CLEOPATRA

Pan fried salmon fillet with fresh water prawns in cream and tomato sauce.

TORTELLONI RICOTTA

Fresh tortelloni stuffed with ricotta and spinach with mushrooms in a cream sauce.

BISTECCA ALLA GRIGLIA.

Grilled ribeye steak served with roasted onions, tomato and sautéed mushrooms.

(Pepper sauce or Diane sauce £2.00)

Choice of dessert

OR

COFFEE

£22.50pp