

## PRIMI - Starters

### Shared Platters

A selection of rustic Italian breads served with extra virgin olive oil & balsamic vinegar (v)

Antipasto misto – sharing plate with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)

Vegetarian antipasto - roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)

## SECONDI - Main Course

Chicken breast stuffed with mushrooms & mozzarella served with rosemary sautéed new potatoes & green beans topped with a lemon cream sauce

Oven baked fillet of salmon with a pistachio & honey crust served with mange tout & sautéed new potatoes

Gnocchi served with mixed roast vegetables in a rich Napoli sauce garnished with basil & buffalo mozzarella (v)

Linguine with shrimp, crayfish, garlic, fresh tomato & parsley in a rich Napoli sauce

Porcini & mixed mushroom risotto garnished with fresh parsley & parmesan shavings (v/gf)

## DOLCI - Desserts

Tiramisu made with chocolate, illy coffee liqueur & fresh illy espresso

White chocolate & lemon cheesecake served with fresh raspberries & a mixed berry coulis

Affogato al caffè - hot espresso & amaretto poured over homemade vanilla ice cream (gf)

Sgroppino - homemade lemon sorbet with a touch of vodka & prosecco served in a champagne flute (gf)