

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

Oven-baked chicken breast stuffed with spinach, sun-dried tomato, provolone cheese served with mashed potato, green beans & a lemon cream sauce (gf)

Roasted salmon with a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & sautéed new potatoes (gf without the crust)

Rigatoni arrabbiata – served with a spicy chilli & garlic Napoli sauce (v)

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

Mixed wild 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)