



SET MENU

Cocktail di Gamberetti

Baby prawns on a bed of lettuce, coated with Marie Rose sauce.

Bruschetta Romana (V)

Ciabatta Bread with fresh Cherry Tomato, Garlic and Rosemary.

Prosciutto Crudo con Asparagi e Mozzarella (V)

Parma Ham, Asparagus, mozzarella served with toasted bread (V).

Zuppa del giorno.

Soup of the day

Pasta Norma (V)

Fresh Penne pasta with aubergines, tomato, basil & garlic, topped with Ricotta cheese.

Lasagna Emiliana

Traditional Beef Lasagna.

Pollo della casa

Pan fried Supreme of chicken with peppers and spicy sausage in a rich tomato sauce

Salmone al sapore di mare

Grilled fillet of Salmon in white wine sauce served with potatoes and Seasonal Vegetables.

Banana Split

Two scoops of Vanilla or Chocolate ice cream served between the split banana.

Panna Cotta

Traditional Italian dessert made with cream and vanilla, topped with mixed forest fruit sauce.

Affogato al Caffè

An Italian coffee-based dessert made of a scoop of vanilla ice cream topped or "drowned" with a shot of hot espresso.

£35 Per Person