

Italian menu

3 courses menu £24.95

From Thursday 7th June till Friday 15th June 2018



Starter

Minestrone Soup

Mixed vegetables & pasta soup

or

Crab Linguini (fresh Pasta)

Fresh pasta and local crab meat with Basil and served with a shell fish sauce topped with grated parmesan

or

Risotto Croquette

Croquette of risotto flavoured with Parmesan, ham and mozzarella shallow fried and served with mixed leaves

or

Mushroom Crostini GF

Toasted Italian bread topped with sautéed mushroom flavoured with onion, garlic and herbs

or

Orange, Fennel, and Black Olive Salad GF

fennel thinly cut mixed with segment of orange, black olives red onion and iceberg lettuce seasoned with olive oil, Red wine vinegar and Honey

Main Course

Fritura Misto Portfino

Prawns, sea bass, Scallops and calamari deep fried in batter and served with tartar sauce

or

Escalope of Veal Saltimbocca GF

Thin escallops of veal flavoured with sage topped with Parma ham sautéed and served with a light jus

or

Lombata d'Agnello GF

oven roast rump of lamb with wine, herb, Garlic & chilli sauce

or

Chicken Piccato

Breast of Chicken in egg batter pan fried and served with a lemon and caper sauce

or

Pork Chops Lombarde GF

Pork chop in an Italian bread crumbs (with herb and Parmesan) pan fried and served with a light Gravy

or

Spaghetti and Meatball

Spaghetti served with meat balls in tomato sauce

Dessert

Tiramisu

Flavoured with Tia Maria and served with Crème Anglaise

or

Raspberry Panna cotta GF

Vanilla flavoured panna cotta served with fresh raspberries

or

Fig & Almond Tart

Fig tart flavoured with almonds & thyme

or

Chocolate & Pistachio Cake

Chocolate and pistachio sponge with chocolate cream topped with nuts served with ice cream

or

Tartuffo GF

Vanilla, and chocolate flavour ice cream with a raspberry centre and chocolate coating



(Add a scoop of Ice cream for £1.50)

(GF= Gluten Free)