



CANNAPES AND A GLASS O BUBBLY  FOR EVERYONE

**STARTER**

**Ostriche**

Fresh oysters with chopped shallots in red wine, balsamic vinegar and lemon wedges

**Capesante**

Pan fried scallops served with pea puree, crispy pancetta and tomato concasse in salsa vierge

**Verdura Mediterranea**

Mixed roast vegetables served with goat's cheese wrapped in parmaham, baked in oven, finished with balsamic reduction dressing

**Crespella ai Funghi (v)**

Homemade spinach pancake filled with mixed wild mushroom sand ricotta cheese served with a drizzle of gorgonzola cheese

**Anatra Croccante**

Crispy chargrilled duck breast served with red cabbage, drizzles of honey, orange cubes and spring onions

**MAINS**

**Involtini di Scogliola**

Fresh fileted Lemon sole wrapped in savoy cabbage and asparagus, served with heritage carrots cooked in butter and parsnip cream sauce

**Tagliata di Manzo**

8oz Sirloin Steak seared sliced, served with rocket salad, garlic and rosemary roasted potatoes, parmesan shaving and fresh herbs

**Carre' d'Agnello**

Rump of lamb served with seasonal roast vegetables, sautéed new potatoes and port wine sauce

**Risotto di zucca e spinaci (v)**

Aged Arborio rice cooked with roast pumpkin, garlic, thyme, fresh spinach and finished with parmesan shavings

**Pappardelle ai frutti di mare**

Homemade Pappardelle pasta with king prawns, fresh mussels, crab, cherry tomatoes in a lemon and parsley cream sauce

**Orata al Forno**

Whole Sea Bream cooked in the oven with roasted potatoes, lemon flakes, red peppers and olives

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A DESSERT MENU WILL BE AVAILABLE ON THE EVENING AND INCLUDED ON THE PRICE

4 COURSE MEAL AND A GLASS OF PROSECCO **£46.95**

We try our very best to cater for people with allergies and food intolerances. Please inform us in advance of any food requirements and we will do the best to accommodate you.