

## **SET MENU**

### **MINISTRONE**

**Traditional italian vegetable soup**

**OR**

### **MOZZARELLA FRITTA**

**Deep fried breaded mozzarella with a spicy tomato dip**

**OR**

### **FUNGI GORGONZOLA**

**Portobello mushroom, stuffed with gorgonzola cheese and pine kernels.**

**OR**

### **ANTIPASTO ALL` ITALIANA**

**Parma ham, bresaola, mortadella and grilled marinated vegetables**



### **TORTELLONI DI ZUCCA E PECORINO**

**Hand made pumpkin and pecorino filled tortellini with mushrooms and garlic sauce**

**OR**

### **SUPREMA DI POLLO CREMA E FUNGHI**

**Chicken fillet with cream and mushroom sauce**

**OR**

### **SCALOPPINE DI VITELLO ALLA CAPRICIOSA**

**Veal escalope with tomato, garlic, mushroom and sweet peppers sauce**

**OR**

### **SALMONE AL PESTO ROSSO**

**Roast salmon with red pesto crust with rocket leaves**



### **BIGNET ALLA PANNA**

**Traditional profiteroles filled with cream and topped with chocolate sauce**

**OR**

### **TORTA DI FORMAGGIO**

**Home made cheese cake**

**OR**

### **TORTA DI MELE**

**Warm apple tart with vanilla ice cream**

**OR**

### **GELATO AMARETTO**

**Amaretto flavour ice cream with amaretto liqueur**

**PRICE OF THE SET MENU OF £37.50 FOR 3 COURSES, INCLUDES VAT. SERVICE CHARGE AT 10%  
WILL BE ADDED TO THE FINAL BILL**

