



#### Frítto Místo



Lightly floured, deep fried baby calamari and king prawns. Served with lemon, and homemade tartar sauce.

### Bruschetta Classíca V

Toasted bread with chopped cherry tomatoes, basil, extra virgin olive oil, garlic and balsamic glaze.

# Funghí Gorgonzola 🗸

Fried mushrooms, with gorgonzola cheese, cream, bechamel, parsley and garlic.

#### Polpette

Home-made meatballs, beef mince, cooked in a spicy tomato sauce.

# Prosciutto e burrata (gf)

Burrata cheese wrapped with Parma ham drízzle of extra virgin olive oil, cherry tomatoes

and balsamíc glaze.

#### Arancíní al proscíutto

Ríce balls with Italían ham, mozzarella, coated with breadcrumbs and deep fried, Served with rích tomato sauce.

#### Scallops

Baked scallops, with prawns, mussels, mushrooms, cream and mozzarella cheese.

# Mains

# Tagliatelle Agnello

Tagliatelle cooked with shredded lamb, mint, onions, demiglace, a touch of tomato, finished with peccorino cheese.

# Linguini Mare

Línguíne cooked in a cherry tomato, fish broth, mussels, clams, king prawns, basil, olive oil garlíc.

#### Lasagne al Forno

Layers of pasta sheets with slow cooked beef ragu, tomato, bechamel and mozzarella









#### Ravioli di Zucca V

V Pumpkin filled ravioli, cooked in cream sauce with pesto and black pepper

#### Ravioli ricotta 🗸

Ravioli filled with buffalo ricotta, spinach, cooked in a tomato, basil, and cream sauce

#### Pollo Gorgonzola (with roasted potatoes)

Chicken breast cooked in a cream sauce with gorgonzola cheese, black pepper, garlic, bechamel topped with mozzarella, Parma ham and oven baked.

Salmone Gamberí (gf) (with baby roasted potatoes)

Salmon cooked with cherry tomatoes, garlic, parsley, white wine, king prawns and

cappers.

1002 Sirloin Steak (served with roasted baby potato's)

Cooked with demi-glaze, cream, peppercorns, brandy and mustard, or

Wrapped in Parma ham cooked in a cream sauce with Stilton cheese, black pepper, garlic and parsley. (for filet add  $\pm 4.95$ )

#### Tagliatelle Pollo e Pancetta

Tagliatelle cooked in a creamy sance with chicken, mushroom, bacon, garlic and parsley.

#### Penne Maranello

Penne cooked with Scottish smoked salmon, prawns, rocket and a touch of cream.

#### <u>Sídes</u>

Roasted rosemary Baby Potatoes

Mixed greens in garlic and parsley

Rocket, Parmesan and Cherry Tomatoes

Garlic Spinach

#### <u>Desserts</u>

# Home-made tiramisu

Profiteroles; soft choux pastries, filled with Chantilly cream, covered with chocolate cream.

Tartufo límoncello; lemon íce cream with lemon centre coated with crushed meríngue.

# £44.90 pp 3 COURSE



£3.50

£4.95

£5.50

£ 5.50