

Antipasti

Selection to share. Vegetarian options available on request.

Gamberoni all'aglio

Butterfly Pacific prawns with olive oil, garlic, chilli and parsley.

Bruschetta della Casa

Toasted Italian bread topped with olive oil, diced tomato, garlic, chilli and herbs.

Prosciutto di Parma

Parma ham.

Mozzarella di Bufala

Mozzarella cheese.

Calamari Fritti

Fresh squid, deep fried with tartare sauce.

Primi Piatti Choice

Penne alla Don

Penne with strips of Fillet steak, rosemary, fresh tomato, garlic, mustard and red wine.

Penne con Pollo

Penne cooked with a sauce of chicken, courgettes, tomato, white wine, and a touch of cream.

Orecchiette con Broccoli e Dolcelatte

Button pasta with, broccoli, dolcelatte cheese, pine kernels, Parmesan and a touch of cream.

Penne Giardiniera

Cooked with sautéed seasonal vegetables, tomato and a touch of chilli pesto.

Linguine ai Gamberoni e Rucola

Linguine cooked with pacific prawns, white wine, brandy, tomato, garlic, a touch of chilli and rocket.

Risotto Paesano

Arborio Rice cooked with diced chicken, leeks, asparagus, mushrooms, wine, cream and Parmesan.

Pollo Parmigiana con Linguine Picante

Chicken fillet, parma ham, mozzarella with linguine tossed in garlic and chilli.

Lamb shank

Slowly cooked in red wine and tomato. Served with mash and spinach.

Branzino

Grilled Sea Bass fillets with mango, garlic and tomato salsa with a touch of chilli on cracked new potatoes with rocket.

Desserts

Tiramisu

Savoardi Biscuit, Marsala Wine, Egg and Mascarpone cheese.

Tartufo Limoncello

Refreshing lemon gelato.

Profiteroles

Pastry puffs filled with freshly whipped cream and served with chocolate sauce.

Warm Panettone & Butter Pudding

Served with vanilla ice cream.