Festival Dining Menu - 1



Primi

ARCA DEL GUSTO

Fried Halloumi cheese on a bed of rocket leaves & cherry tomatoes, balsamic dressing

PASTA E FAGIOLI

Pasta & bean soup served with toasted ciabatta

CALAMARI FRITTI

Crispy fried squid on a side salad & tartar sauce

BRUSCHETTA AL POMODORO

Vine ripened tomatoes, garlic, red onions, basil & balsamic dressing

FEGATINI ALLA UMBRA

Duck liver pate & Butter served with rocket leaves & toasted bread

Secondi

Mains

Roast potatoes & seasonal vegetables for the table to share

PETTO DI POLLO TOP

Chicken breast topped with ham mozzarella & served with garlic, basil tomato cream sauce

BISTECCA DI MANZO

Grilled 250g sirloin steak & served with peppercorn sauce

IL PESCATORE PUGLIESE

Fillet of sea bass served with roast potatoes, capers olives & saffron sauce lemon

TACCHINO ARROSTO

Roast Turkey, chestnut mash & wild mushroom sauce

FRESCO E IL MIGLIORE

Ravioli filled with pumpkin & sage served with onion, garlic mushroom tomato cream sauce

Dessert

TORTINO AL CIOCCOLATO

Warm orange chocolate fondant, chocolate sauce & vanilla ice cream

CREMA CARAMELLATA

Tradition Italian dessert made with fresh cream & vanilla topped with caramel sauce

TIRAMISU

Mascarpone cream with coffee soaked finger biscuits & cocoa powder

GELATI

Selection of Italian ice cream, chocolate, vanilla, strawberry

^{3 Courses} **34.99**

² Courses **28.99**

A discretionary service charge of 10% will be added to your bill £10 deposit per person will be taken after 48hours of your booking NGA Non-Gluten option available. Please select on a booking form

