

# Festival Dining Menu - 2



## Primi

Starters

### PARMIGANA SCOMPOSTA

Assemble & bake Eggplant served with tomato sauce parmesan cheese

### GAMBERONI AL PICCANTE

Pasta & bean soup served with toasted ciabatta

### PASTA E FAGIOLI

Pasta & bean soup served with toasted ciabatta

### BRUSCHETTA TRIO

Vine ripened tomatoes, garlic, red onions, basil, avocado, mozzarella cheese toasted bread

### 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 DO ANATRA

Grilled Breast of duck served with roasted potatoes, broccoli rabe & cranberry red wine sauce

### FILLETO DI MANZO

Grilled 250g Fillet steak & served with peppercorn or red wine or mushroom sauce

### IL PESCE MAGICO

Fillet of Monkfish served with fresh clams & mussels, prosecco saffron cream sauce

### 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 CAMELLATA

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

### BANOFFE PIE

Fresh slices banana on a biscuit base, covered with caramel & cream decorated chocolate flakes

### TIRAMISU

Mascarpone cream with coffee soaked finger biscuits & cocoa powder

### GELATI

Selection of Italian ice cream, chocolate, vanilla, strawberry

3 Courses **44.99**

2 Courses **38.99**

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

**Pronto Italiano**  
Ristorante & Pizzeria