

Party Festive Menu - 2

Primi

Starters

GAMBERONI AL PICCANTE

Tiger prawns with garlic butter, chilli, parsley, white wine sauce toasted bread.

ARCA DEL GUSTO

Fried halloumi cheese on a bed of rocket leaves & cherry tomatoes and balsamic dressing

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 DI ANATRA

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

FILLETO DI MANZO

Grilled 250g Fillet steak & served with duck liver pate pam buttered potatoes, red wine sauce

IL PESCE MAGICO

Fillet of Monkfish served with fresh clams & mussels, prosecco saffron cream 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 **45.99**

2 Courses **39.99**

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