

Coppa di Gamberetti: prawn cocktail Garlic Bread: with or without Mozzarella

## Mains

Lamb/Beef Roast or Stuffed Pork Belly served with gravy, vegetables and potatoes

Tagliatelle Vegetariane (V) sundried tomatoes, broccoli, onions, garlic, cream & pesto

Spaghetti Napoli (V) pasta in homemade tomato sauce

Branzino

Seabream fillet in white wine sauce, served with courgettes and sauteed potatoes

Pollo Milanese Chicken breast in breadcrumbs with spaghetti bolognese

Choice of Pizza Margherita (V) / Pepperoni / Vegetariana (V)

Please make our staff aware of any allergies. Drinks and a 10% service charge will be added to the final bill. A £20 deposit per person is required on making a reservation. Menu to be pre-ordered.



# Desserts

#### TIRAMISU

Decadent layers of homemade sponge delicately soaked in a harmonious blend of liqueur and coffee, complemented by a sweet Mascarpone cream, dusted with cocoa powder

#### PROFITEROLE NERO

Light and airy choux pastry, generously filled with luscious Chantilly cream, and elegantly enrobed in a velvety coat of soft chocolate fondant, served with whipped cream or 1 scoop vanilla ice cream

#### STRAWBERRY CHEESECAKE

Luxuriously layered with strawberry jam and topped with a velvety sweet vanilla cheese cream, nestled on a crunchy biscuit base

### ICE CREAM (2 SCOOPS)

Vanilla / Strawberry

