

Set Menu

3 COURSES £17.00 • 2 COURSES £14.00

SERVED WITH A COMPLIMENTARY GLASS OF PROSECCO OR WINE

Available Sunday to Thursday from the 3rd of November to the 1st of December 2016

Starters

FRITTO MISTO

Arancini rice balls, Ascolane-stuffed olives coated in breadcrumbs, and fried mozzarella

BRUSCHETTA RUCOLA E PARMIGIANO

Our freshly home-made bread topped with cherry tomatoes, rocket and melted parmesan cheese

MINISTRONE DI VERDURE

Our home-made minestrone soup of vegetables and short-cut pasta, served with parmesan cheese and fresh home-made bread

COZZE MARINARA

Fresh mussels, cooked in a tomato, white wine and garlic sauce

Main Courses

PIZZA A SCELTA

Our stone-baked matured dough pizza with of any four toppings of your choice

SPAGHETTI CARBONARA

Spaghetti blended with a sauce of pancetta, egg yolks, white wine, cream and parmesan cheese

AGNOLOTTI NORCINA E FUNGHI

Fresh egg pasta filled with norcina sausage and mushrooms.
Served with creamy mushroom sauce and parmesan cheese

RISOTTO VERDE

Risotto made with white wine, broccoli, asparagus, fresh spinach and peas

RISOTTO MILANESE

Risotto made with finely sliced steak, saffron and parmesan cheese

POLLO PEPE ROSA

Chicken fillet pan fried and served with a creamy pink peppercorn and white wine sauce

SALMONE RINFRESCANTE

Fresh salmon pan fried and served on thinly sliced fennel, fresh pomodorino tomatoes, with a fresh lemon and pesto sauce, served with potato and vegetables

Desserts

GELATO MISTO

Choose two scoops of our Italian ice cream served with whipped cream

CANNOLO NAPOLETANO

Sicilian pastry shell filled with cream patissier custard, cream and chopped nuts

PROFITOLES & ICE CREAM

Choux pastry coated with dark chocolate and filled with fresh cream, served with vanilla ice cream



ciao Italia
PER I BUONGUSTAI