

## **MENU FISSO 1 & 2**

**2 COURSES £19.95**

**3 COURSES £25.95**

### **ANTIPASTI**

#### **ZUPPA**

Homemade seasonal soup of the day.

#### **POLPETTINE**

Meatballs in a tomato, basil & pecorino sauce.

#### **CREMA DI FUNGHI (V)**

Button mushrooms cooked in a garlic, cream & herb sauce, served with toasted Italian bread.

#### **SALSICCE PICCANTI**

Authentic Italian sausages slowly cooked over artichoke hearts, peppers & onion tossed in a sweetened tomato sauce.

#### **FORMAGGIO DI CAPRA**

Oven roasted goat's cheese served on a bed of Carpaccio beetroot, mixed leaves, topped with walnut & a reduction of balsamic vinegar.

### **MAINS**

#### **LAMB SHANK**

A shank of lamb braised in a red wine sauce with onions, tomato, peas & butter beans.

#### **MANZO**

Matured Rib-eye steak, chargrilled to your liking & served with your choice of the following sauces:

- Crema di Funghi - Wild mushrooms in a gravy sauce
- Peppercorn - A traditional peppercorn & gravy sauce

#### **SPIGOLA ALLA GRIGLIA**

Whole grilled sea bass with rosemary sautéed potatoes.

#### **SALMONE**

Roast fillet of salmon on fresh spinach in a white wine & lemon sauce.

#### **PENNE CON GAMBERETTI E POLLO**

Penne pasta in a creamy tomato & garlic sauce with king prawns, shredded chicken & seasonal herbs.

#### **TUSCAN SAUSAGE CALZON**

A folded pizza filled with fresh Tuscan sausage, peppers, onion & tomato.

### **DESSERTS**

#### **TIRAMISU**

A light Italian cheesecake using Mascarpone cheese, Italian liqueurs & coffee. A true classic.

#### **AFFOGATO**

Delicious Italian vanilla ice cream topped with a shot of espresso and amaretto liquor.

#### **PANNA COTTA**

Fresh cream and milk.