

MENU FISSO 3

4 COURSES £35.95

BREAD & OLIVES

ITALIAN BREADS (V)

A selection of freshly stone baked Italian breads served with olive oil & balsamic vinegar.

MARINATED OLIVES (V)

A selection of kalamata, large green pitted and large black pitted olives tossed in sun dried tomatoes, olive oil, parsley & garlic seasoning.

GARLIC & HERB BREAD (V)

Toasted slices of ciabatta bread served with tapenade olive & garlic oil.

CHEESE, GARLIC & HERB BREAD (V)

Stone baked pizza bread topped with our garlic oil & mozzarella cheese.

ANTIPASTI

MINISTRONE SOUP

Mixed vegetable soup.

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

PIZZA DEL VILLAGGIO

Tomato, mozzarella, roasted peppers, onions and spicy salami.

FILLET STEAK

9oz Fillet steak with your choice of sauces, please ask your server.

SPIGOLA ALLA GRIGLIA

Whole grilled sea bass with rosemary sautéed potatoes.

POLLO AL ROSMARINO

Pan fried chicken breast marinated in olive oil, rosemary & garlic with a lemon sauce served on a bed of steamed vegetables.

CANNELLONI (V)

Tubes of egg pasta filled with ricotta cheese & spinach. Topped with tomato sauce & mozzarella.

DESSERTS

TIRAMISU

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

CHEESE CAKE MONTEROSA

Mascarpone and sweet ricotta with layers of delicate sponge, topped with wild strawberries and redcurrants set in a strawberry glaze.

PANNA COTTA

Fresh cream and milk.

COFFEE

FILTER COFFEE