

A True Taste of Italia

# 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**

# **MINESTRONE 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 steamed vegetables or chips, served 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.

# **GNOCCHI SPINACI E NOCI (V)**

Fresh potato gnocchi in a creamy dolcelatte sauce with spinach & walnut blended in.

# DESSERTS

#### **TIRAMISÚ**

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**

Creamy Italian dessert made with fresh cream and milk.

# COFFEE

FILTER COFFEE

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of our staff about the ingredients in your meal, when making your order. Thank you.