

SET MENU**TWO COURSE £19.95 THREE COURSE £ 25.95**

AVAILABLE EVERY DAY LUNCH & DINNER EXCEPT SATURDAY EVENING

STARTER**VELLUTATA DI BROCCOLI**

SOUP BROCCOLI & DOLCELATTE

ZUPPETTA DI COZZE

MUSSELS, OLIVE OIL, GARLIC, CHILLI, WHITE WINE AND TOMATO SAUCE

PARMIGIANA DI MELANZANE

BAKED LAYERS OF AUBERGINE AND MOZZARELLA, TOMATO SAUCE, PARMESAN, BASIL

PROSCIUTTO E MELONE

PARMA HAM, MELON

GAMBERETTI IN SALSA ROSA

PRAWN COCKTAIL

GAMBERETTI ALLA DIAVOLA

PEELED PRAWNS, OLIVE OIL, GARLIC, TOMATO SAUCE, CHILLI

MAIN COURSE**BRANZINO CON SALSA DI GAMBERETTI**

SEA BASS FILLET, PRAWNS, TOMATO SAUCE, CHILLI, SAUTÉED POTATO, SPINACH

ARROSTO NAPOLETANO

THINLY SLICED GRILLED SIRLOIN STEAK, SAUTÉED POTATO, MUSHROOM, SPINACH, PEPPERCORN SAUCE

POLLO CREMA E FUNGHI

CHICKEN BREAST FILLETS, CREAM AND MUSHROOMS SAUCE, SAUTÉED POTATO, SPINACH

VITELLO AL MARSALA

VEAL ESCALOPE, MARSALA WINE, CREAM, PARSLEY, MUSHROOM, SAUTÉED POTATO, SPINACH

CANNELLONI RICOTA E SPINACI

HOMEMADE SPINACH AND RICOTTA CHEESE FILLED TUBULAR PASTA, TOMATO SAUCE, BÉCHAMEL, PARMESAN

LASAGNA PASTICCATA

PASTA LAYERS, MINCE BEEF, EGG, MOZZARELLA, BÉCHAMEL, TOMATO SAUCE

LINGUINE AI GAMBERETTI

LINGUINE, PRAWNS, OLIVE OIL, GARLIC, CHERRY TOMATO, TOUCH OF CHILLI

PIZZA

ANY PIZZA FROM OUR MENU

DESSERT**TIRAMISU**

HOMEMADE TIRAMISU

PANNA COTTA AI FRUTTI DI BOSCO

HOMEMADE PANNA COTTA, FOREST BERRIES COMPOTE

CHEESE CAKE AI FRUTTI DI BOSCO

CHEESE CAKE, WHITE CHOCOLATE, FOREST BERRIES COMPOTE

TORTA AL CIOCCOLATO BELGO

WARM BELGIAN CHOCOLATE FUDGE CAKE, PISTACHIO ICE CREAM

TORTA DI MELE

WARM APPLE PIE, VANILLA ICE CREAM

WAFFLE BELGO

WARM BELGIAN WAFFLE, GOLDEN SYRUP, VANILLA ICE CREAM

GELATO

ICE CREAM –TWO SCOOPS, CHOICE OF:

VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO, HAZELNUT OR RUM& RAISINS

- TO BENEFIT FROM THIS MENU A MINIMUM OF A SOFT DRINK, A BEER OR A GLASS OF WINE MUST BE PURCHASED

THIS SET MENU IS ONLY AVAILABLE TO TABLES UP TO 12 PEOPLES OR LESS

A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL