

SET MENU

TWO COURSE £19.95 THREE COURSE £ 25.95

AVAILABLE EVERY DAY LUNCH & DINNER

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