



ITALIAN NIGHT MENU

-Last Thursday of each Month-

STARTERS

FRITTO MISTO

Deep fried king prawns, baby squid and whitebait on a bed of wild rocket topped with parmesan shaving.

(V) FUNGHI DI BOSCO GRATINATI AL CAPRINO

Large field mushroom topped with a goat's cheese gratin served with mini brushcetta.

CARPACCIO DI FILETTO ALLA RUCOLA E PARMINGANA

Thin slices of raw fillet steak cured with lemon juice and olive oil topped with wild rocket and parmesan flakes with a horseradish cream.

PASTA E FAGIOLI

Pasta and bean soup with pancetta served with warm rosemary bread.

(V) INSALATA CAPRESE

Slices of beef tomato, wild rocket and torn buffalo mozzarella cheese dressed with extra virgin olive oil and balsamic glaze.

MAIN COURSE

BISTECCA ALLA BAROLA

28 Day aged sirloin steak topped with button mushrooms, pancetta and shallots in a red wine sauce.

OSSO BUCO ALLA MILANESE

Braised veal shin cooked with carrots, celery and onions in a tomato sauce served with saffron mash.

INVOLTINI DI SALMONE

Pan seared Fillet of salmon wrapped in parmaham on a bed of wilted spinach with a cream and rosemary.

(V) CROSTATA DI RICOTTA E SPINACI

Spinach and ricotta tart served with a red onion and tomato chutney and roast pepper sauce.

POLLO RIPIENI DI CAPRA

Breast of chicken stuffed with goat's cheese on a bed of roasted peppers topped with a spinach and cream sauce.



DESSERTS

Pear and Mascarpone tart with Hazelnuts and a Chocolate Ganache.

Homemade traditional Tiramisu with a chocolate espresso sauce.

Almond Pannacotta with fresh Cherries in a Chambord sauce.

Warm Chocolate Brownie with vanilla infused Mascarpone

(w) Affogato: Scoop of homemade ice cream with espresso coffee and a shot of a liqueur of your choice.

Selection of Italian cheeses with Balsamic jelly, grapes and biscuits.