



Est. 1990

## FESTIVE MENU 2

£29.50 – 3 courses

### STARTERS

#### BRUSCHETTA AL POMODORO (V)

Ciabatta bread topped with pesto sauce, fresh tomatoes, onions & garlic.

#### BRUSCHETTA AL FUNGHI (V)

Ciabatta topped with fresh mushrooms, garlic, cream & pesto sauce.

#### INSALATA ITALIANA (V) (GF)

Avocado, mozzarella cheese, tomato, olives & red onions topped with a balsamic glaze.

#### CALAMARI

Squid rings coated in batter & deep fried served with a garlic mayonnaise dip.

#### GRAN ANTIPASTO (GF)

Complete selection of 3 premium meats. Blended Italian Salami, Prosciutto, Coppadi Parma, olives, tomatoes & mozzarella.

#### FUNGHI ALL' AGLIO (V)

Mushrooms coated in breadcrumbs & cooked in garlic butter.

### MAIN COURSES

#### POLLO DIAMANTE (GF)

Breast of chicken in a cream sauce, Napoli sauce, mushrooms, onions, Italian herbs, white wine & brandy.

#### POLLO POMODORO (GF)

Breast of chicken cooked in Napoli sauce with chilli, green peppers, herbs, mozzarella cheese & red wine.

#### BRANZINO CREMA (GF)

Seabass, cream, tarragon, spinach, garlic, white wine, parsley & mixed herbs.

#### GAMBERETTI DEL RE CON INSALATA (GF)

Tiger prawns pan fried in a tomato & garlic sauce served with olives on a bed of salad.

#### BEEF STROGANOFF (GF)

Finely chopped beef fillet, cream, mushrooms, green peppers, Napoli sauce, & wine.

#### SALMONE AL FUNGHI (GF)

Grilled salmon, cream, mushrooms, onions, herbs & white wine.

#### FUNGHI STROGANOFF (V) (GF)

Mushrooms, peppers, Napoli sauce, cream, onions, mixed herbs, garlic & wine.

*All of the main courses are accompanied by a side order of your choice :*

Chips ❄️ Roasted Vegetables ❄️ Rice ❄️

Jacket Potato ❄️ Salad

### DESSERTS

#### HOMEMADE TIRAMISU

Traditional Italian coffee dessert, that translates to 'Pick me up'.

#### BROWNIES AL CAFFE (GF)

Coffee mousse on a chocolate brownie base & a soft heart of creamy Italian coffee.

#### PROFITEROLES

A soft pastry filled with a sweet cream, soaked in a pistachio and white chocolate mousse.

#### BLACKFOREST DESSERT (VE) (GF)

Chocolate biscuit base, topped with a dark chocolate, cocoa & coconut filling with a sweet cherry compote.

#### ICE CREAM & SORBET

2 scoops of Lemon sorbet OR  
2 scoops of Wild Cherry ice cream

❄️ **FESTIVE DESSERT SHARING PLATTER** Minimum of 4 people. (Please advise us exact numbers).  
Includes, meringue roulade, a mix of chocolate profiteroles, ice cream, sorbet, brownie & 4 mini Italian cannoli.

