



## 2-COURSE SET MENU £21.95

## 3-COURSE SET MENU £24.95

### STARTERS

Capesante e porcini - Fresh scallops with porcini mushrooms, shallots, black garlic, prawns in prosecco and cream sauce

Gnocchi alla sorrentina - Potato dumplings in rich red wine and tomato sauce with fresh basil (v) and mozzarella cheese oven baked served in traditional rustic pot

Prosciutto melone e bufala - Parma ham, honey dew melon and buffalo mozzarella served with mix grilled vegetables

Carpaccio di manzo - Pan seared beef fillet served with honey mustard lemon sauce and little rocket and parmesan flakes salad

Portobello ripieno - Portobello mushroom stuffed with goat cheese, pine nuts and caramelised onions topped with balsamic glaze served with warm rustic bread (v)

### MAINS

Tacchino Natalizio: Turkey breast stuffed with ham, pistachios, beef and pork mince in light wine and vegetables gravy served with roasted potatoes and vegetables of the day

Paccheri mare e monti - Big shape Italian pasta with butternut squash, fresh clams, fresh mussels, white wine, garlic, chilli and parsley served on a bed of fresh spinach leaves

Arrostato di Maiale - Slowly cooked pork belly in beer, paprika and roast vegetables gravy served with roasted potatoes and vegetables of the day

Sicilia in Tavola - Parmigiana di melanzane (classic bake aubergines, tomato sauce, basil and mozzarella cheese) and penne alla norma (penne pasta with aubergines rich tomato sauce topped with ricotta salata cheese (v)

Spigola, Gamberoni e Risotto - Fillet of seabass and king prawns in tarragon, lemon and white wine sauce served on sauted spinach and side of mascarpone and crab risotto

### DESSERTS

Cannolo Siciliano - Traditional Sicilian aromatic rolled wafer filled with ricotta cream and chocolate drops

Sticky Toffee Pudding - Traditional made round pudding coated packed with toffee fudge pieces with lashings of toffee sauce

Complementary - Shot of limoncello on the house