

Menu

Starters

PARMIGIANA DI MELANZANE

Baked aubergines layered with a light tomato passata, basil, parmigiano and mozzarella

CARPACCIO DI SPIGOLA AL PEPE ROSA

Fillet of sea bass carpaccio with pink peppercorn

ZUPPA DI POMODORO E PEPERONI ROSSI

Red peppers and tomato soup

POLPETTE DI MANZO

Home made Italian meatballs in a light tomato sauce, served with a slice of fresh toasted Italian bread

Mains

RAVIOLI AI PORCINI E RICOTTA

Porcini mushrooms and ricotta cheese filling, served with radicchio, peanuts and truffle oil

SALMONE IN CROSTA DI PISTACCHIO

Salmon fillet oven baked in a white wine sauce and topped with pistachio crust

SUPREMA DI POLLO

Chicken supreme served with Mustard, mashed potato, vegetables and white wine cream

RIBEYE STEAK

7oz ribeye steak served with peppercorn sauce and side of chips

RISOTTO ALL'ORTOLANA

Arborio rice slowly cooked with seasonal vegetables



*Chef's
Kiss*

PASSION FRUIT CHEESECAKE
TIRAMISU FRAGOLE E LIMONCELLO