





V denotes dishes suitable for vegetarians £ 10.00 per person required to confirm booking

STARTER

ZUPPA DI PATATA DOLCE V Creamed sweet potatoes, beetroot and Mascarpone cheese soup with crostini bread

GAMBERONI

King prawns in tomato sauce, with wine and a touch of chilli

ARANCINI Traditional Sicilian fried risotto balls stuffed with Italian sausage and mushroom

TRIO DI BRUSCHETTE

Tris di bruschette packed with chopped tomatoes, garlic and basil, with olives pate and Sicilian caponata e ricotta salata cheese

INSALATA DI MARE

Marinated homemade seafood salad of octopus, cuttlefish, calamari, mussels, prawns, with fresh peppers, EVO olive oil and lemon juice

MAIN

RISOTTO AL GORGONZOLA V

Butter squash and Gorgonzola cheese risotto with reduction of red berries and cognac

RAVIOLI AL SALMONE

Salmon ravioli with cherry tomatoes, with wine, prawns, cream and caviar

INVOLTINI DI POLLO

Rolled fillet breast of chicken stuffed with courgettes, wrapped with pancetta in a creamy Parmesan cheese sauce

MEDAGLIONI AL PORTO

Sliced fillet steak with port demi-glace and wild mushroom

SALMONE AGLI AGRUMI Salmon supreme cocked with lime and oranges, with wine and a touch of cream

DESSERT

Sweets of the day chosen from main menu