

MENU

FRIDAY 16TH JUNE

2 COURSE £20

Fresh bread on arrival

Starters

Funghi Ripieni con Salsiccia

oven baked large field mushroom stuffed with italian pork sausage, breadcrumb, egg, parmesan cheese, extra virgin olive oil, garlic and finely chopped flat leaf parsley

Involtini di Melanzane alla Parmigiana (v)

rolled aubergine stuffed with mozzarella cheese and tomato sauce, baked in the oven and served with grated parmesan cheese

Insalata Gamberoni

norwegian baby prawn salad served with mixed crispy leaf, diced avocado, cherry tomatoes and fresh lemon

Mains

Risotto con Zucca e Noci (v)

arborio rice cooked with butternut squash, saffron and walnuts

Linguine al Granchio

long thin laces of pasta cooked with fresh white crab meat, garlic, chilli, white wine and cherry tomatoes served with a light tomato sauce

Pollo Ripieno con Funghi Porcini

stuffed breast of chicken filled with porcini mushroom and served with parsnip and garden peas cake