

MENU

3 Course Meal @44.90

WELCOME DRINK

Complimentary of glass of Prosecco for your arrival

STARTER

FUNGO ALLA CREMA (V)

Mushrooms, creamy sauce, broccoli, carrots, rustic bread

COCKTAIL DI GAMBERI

Prawns Cocktail, Marie rose sauce, lettuce, Italian Bread , avocado

CAMEMBERT(2PS TO SHARE) V

Baked Camembert cheese, honey drizzle, rustic italian bread

BRUSCHETTA STRACCIATELLA (V)

traditional italian tomato bruschetta and Burrata mozzarella, fresh Basil

MAIN COURSE

AGNELLO AL FORNO

Rack of Lamb, gravy, mashed potatoes, vegetables

FILETTO DI BRANZINO

Fillet of seabass, im a lemon butter sauce, grilled vegetables

PENNE AL SALMONE

Fresh Smoked salmon, light tomato sauce & cream

BUSIATE AL PESTO TRAPANESE(V)

Roasted almonds, cherry tomatoes, basil, garlic, pecorino cheese

RAVIOLI AL GRANCHIO & ARAGOSTA

Fresh ravioli pasta, Crab & Lobster, creamy sauce, cherry tomato

DESSERTS

AFFOGATO AL CAFFE'

Italian Affogato, espresso, vanilla ice cream

TIRAMISU' ARTIGIANALE

Home made, mascarpone, savoiardi, espresso, cocoa

PISTACCHIO PROFITEROLES

Creamy ricotta. chocolate sauce & pistachio ice cream

CREMA PASTICCIERA

Home made Creme' Brulee' & fresh strawberries