

EARLY EVENING MENU

MONDAY - FRIDAY EARLY EVENING DEAL
17:30 - 18:30 ONLY

TWO COURSES - £11.95
THREE COURSES - £14.95

EVENING STARTERS

PROSCIUTO E MELONE

Parma ham and Galia Melon

BRUSCHETTA

Toasted Italian bread topped with buffalo mozzarella and cherry tomato dressed with olive oil.

CALAMARI FRITTI

Deep fried squid rings served with garlic mayo

INSALATA DI CAPRA

Goat cheese topped with sesame seeds on a bed of mixed leaves, toasted pesto croutons, avocado and roasted pinenuts.

ZUPPA DEL GIORNO

Soup of the day

EVENING MAINS

SEABASS ALLE VONGOLE

Panfried fillet of Seabass cooked in white wine and clams sauce served with roasted new potatoes and rocket

RISOTTO/TAGLIATELLE DI CARNE

Classic risotto or tagliatelle with braised beef, carrots, celery and onions cooked in a light tomato sauce

PIZZA MISS ITALIA

Tomato sauce and mozzarella based pizza topped with grilled courgettes, peppers, red onions and mushroom with pecorino shavings

RAVIOLI DI ZUCCA

Ravioli filled with pumpkins sauted with butter, sage and parmesan cheese

RAVIOLI ALLA PUTTANESCA

Swordfish steak cooked in tomato sauce with black olives, capers, garlic and origano served with roasted new potatoes and rocket

EVENING DESSERTS

VEGAN CAKE

A chocolate shortcrust pastry case filled with an indulgent dairy free chocolate and coconut ganache

PROFITEROLES

Choux pastry filled with Chantilly cream, covered with milk chocolate mousse served with vanilla ice cream

FOREST FRUIT CHEESECAKE

Fresh cream cheese, fruits of the forest, eggs and dairy cream

ICE CREAM

2 Scoops of an ice cream of your choice.

- VANILLA
 - CHOCOLATE
 - STRAWBERRY
 - PISTACHIO
 - MINT CHOCOLATE CHIP
 - ROASTED HAZELNUT
-