



## FATHER'S DAY







# STARTERS



ASPARAGI Deep-fried asparagus wrapped with San Daniele ham and Pecorino cheese, pea cream CARPACCIO DI MANZO Marinated beef carpaccio, mustard and lemon dressing, rocket and parmesan CALAMARI FRITTI Deep-fried calamari & tartare sauce

BURRATA Apulian creamy mozzarella cheese, heritage tomatoes, sweet and sour onions, basil IMPEPATA DI COZZE Mussels in white wine, cherry tomatoes, garlic & chilli, toasted bread RAVIOLI DI RICOTTA E SPINACI Spinach & ricotta ravioli, butter & sage sauce, pinenuts



### MAIN COURSES



PARMIGIANA Thinly sliced aubergine parmigiana, tomato sauce, basil oil POLLO SENESE Roast chicken breast stuffed with truffle Pecorino cheese and wrapped in Parma ham, black truffle jus, broccoli and mash potatoes

SCALOPPINA AL LIMONE Veal escalope with lemon sauce, roast potatoes, sauteed spinach BRANZINO ALL'ACQUA PAZZA Pan fried fillet of sea bass, white wine, cherry tomato, thyme, with fine beans PAPPARDELLE AL RAGU Pappardelle, slow-cooked classic beef ragu



## SIDE DISHES

£6 EACH



Roasted potatoes with fennel seeds and herbs Tender stem broccoli, chilli, almond shavings Rocket & Parmesan salad, fresh lemon Sautéed spinach with garlic

Fine beans with garlic and chilli



#### DESSERTS ~



BOMBOLONI Italian style doughnuts with vanilla custard, Sambuca and berry jam TORTINO AL CIOCCOLATO Dark chocolate fondant, vanilla ice cream SELEZIONE DI FORMAGGI Selection of Italian cheeses, bread, chutney and honey (£5supplement) TORTA DI FORMAGGIO Cheesecake served with rhubarb compote PANNACOTTA Vanilla pannacotta, strawberry coulis

#### THREE COURSE MENU £.75PP