



## FATHER'S DAY

SUNDAY 21ST JUNE

### 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 LIVORNESE** Slow-cooked calamari in tomato sauce, garlic & chilli, toasted bread

**BURRATA** Apulian creamy mozzarella cheese, heritage tomatoes, sweet and sour onions, basil

**ANTIPASTO MISTO** Selection of Italian cured meats, buffalo mozzarella, grilled vegetables

**RAVIOLI DI BRANZINO** Our famous seabass ravioli in butter and lemon sauce, tomato concassé

### MAIN COURSES

**PARMIGIANA** Thinly sliced aubergine parmigiana, rocket salad & parmesan shavings

**POLLO SENESE** Roast chicken breast stuffed with truffle Pecorino cheese and wrapped in Parma ham, black truffle jus, spinach and mash potatoes

**VITELLO** Veal parcels stuffed with Tuscan Pecorino cheese, Porcini mushrooms sauce, 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

£6.5 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

**TIRAMISU** Giancarlo's version of Tiramisu made with Vin Santo

**TORTINO AL CIOCCOLATO** Dark chocolate fondant, salted caramel ice cream

**SELEZIONE DI FORMAGGI** Selection of Italian cheeses, bread, chutney and honey (£5 supplement)

**PANNACOTTA** Vanilla pannacotta, strawberry coulis

**THREE COURSE MENU £75PP**