

# ITALIAN MENU

Caponata di Melanzane – Sicilian Style Aubergine & Mushroom Bake  
– Garlic Crostini

Arancini – Crispy fried Risotto Rice Balls –  
Plum Chutney

Traditional Minestrone Soup – Parmesan Cheese  
Grilled Goats Cheese Bruschetta , Spinach Leaves,  
Walnuts & Pesto Dressing

Mixed Salad Leaves – Salami, Prosciutto Ham , Sun-dried Tomatoes,  
Vegetables, Balsamic Dressing

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Slow cooked Blade of Beef with a Chianti Red Wine &  
Caramelized Onion Sauce

Pan-fried Hake with a Mediterranean Tomato Peperonata

Duck, Spinach & Mushroom Stew in a Marsala Wine Sauce

Chicken Parmigiana – Breaded Chicken Escalopes with a Tomato &  
Mascarpone Sauce

Baked Fillet of Cod wrapped in Prosciutto Ham –  
Roasted Garlic Cream Sauce

All served with Oven roasted Vegetables & Potatoes –  
Gratin of Macaroni in a Cheese Sauce

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Zuccotto – Dark & White Chocolate Mousse Cake

Strawberry , Prosecco & Lime Sorbet – Red Wine Poached Pears

Vanilla Panacotta – Soft Fruit Compote

Cappuccino Semi Freddo – Almond Brittle – Cherry Compote

Affogato – Vanilla Ice-cream , Espresso & Amaretto

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3 Courses £ 28.00