

## STARTERS

All starters can be served as main course portions.

### ITALIAN NACHOS (V)

crispy ricotta & spinach ravioli with jalapenos pepper, basil pesto, Arrabbiata sauce and melted parmesan cheese

### THREE COLOUR MOZZARELLA SALAD (V)

the Italian flag, buffalo mozzarella, vine tomato, avocado, fresh basil & olive oil

### DEEP FRIED MOZZARELLA CHEESE (V)

mozzarella cheese in breadcrumbs deep-fried until melted served with mixed salad leaves & sweet red onion marmalade

### BRUSCHETTA (V)

sweet cherry tomatoes, basil, red onion, basil on sour bread pesto and garlic on ciabatta bread

### BEEF CARPACCIO

slices of fresh beef fillet, balsamic and pesto sauce virgin olive oil topped with rocket & shaved parmesan cheese

### FRIED CALAMARI RINGS

served with tartare sauce & mixed salad leaves

### SAUTÉED KING PRAWNS

spring onion, fresh tomato, lemon juice served with Arborio rice

### BLANCHED WHITEBAIT

served with crispy salad & aioli dip

### CHAR-GRILLED CHICKEN WINGS

served with tomato, avocado, onion salad

### MEATBALLS CASSEROLE

slowly cooked in oven with red wine & tomato sauce served with ciabatta bread

### CAESAR SALAD

roasted chicken with cos lettuce, classic caesar dressing, Grana Padano cheese & crunchy croutons

## MAIN COURSES

You can choose any pasta any pizza as a main dish.

### CHICKEN SCHNITZEL

chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips

### PAN FRIED VEAL SCHNITZEL

veal escalope covered in bread crumbs, served with spaghetti Bolognese and zucchini fritters

### CHAR-GRILLED MARINATED LAMB CUTLETS

served with rosemary potatoes & creamy mushroom sauce

### MIX GRILL

lamb chops, chicken wings, chicken fillet, grilled meatball, slice of beef served with mash potato and mixed salad

### CLASSIC LASAGNE

layers of egg pasta, ragu of beef & lamb, béchamel sauce & Grana Padano cheese

### SEAFOOD LINGUINE

king prawns, mussels, calamari & clams cooked with classic tomato sauce

### CHAR-GRILLED FILLET OF SALMON

char-grilled slice of salmon with herbs served with roast potato and mixed vegetables

### CHAR-GRILLED SEA BASS

served with cherry tomato, sautéed spinach & chips

### GNOCCHI WITH GORGONZOLA (V)

with cream & white wine sauce

### CHAR-GRILLED SUPREME CHICKEN

spicy Arrabbiata sauce, crispy pancetta served with mash potato

### PARMIGIANA (V)

aubergines, parmesan, cherry tomatoes, fresh basil, buffalo mozzarella & tomato sauce

## DESSERTS

### PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

### TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

### BANOFFEE PIE

served with fresh banana & toffee sauce

### HOME MADE APPLE PIE

served with homemade custard

### TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped with fruit of the forest sauce

### CHEESECAKE

served with fresh fruit & cream (Please ask for flavours)

### DAIRY ICE CREAM & SORBET

(3 scoops of your choice)  
vanilla · chocolate · strawberry  
lemon · raspberry · mango

**2 COURSE MEAL**

34.95

OR

**3 COURSE MEAL**

39.95

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGY!