



Starter

Avocado bacon salad with balsamic glaze
Deep fried squid served with homemade tartar sauce
Spaghetti carbonara with cheese and creamy sauce
Butterfly grilled sardines with caramelized onions, olive oil and balsamic
Cured ham and melon
Lightly fried prawns with garlic, spring onions, tomatoes and white wine
Tricolore salad (avocado, mozzarella and tomato with olive oil and basil) (V)

Main Course

Fillet of seabass with prawns and cherry tomato sauce
Veal escalope with mushrooms and Marsala
Braised shank of lamb served on mash potato
Breast of chicken with ham, butter and sage
Sliced sirloin steak with peppercorn sauce
Risotto with wild mushrooms, cream and truffle oil (V)

All dishes are served with fresh vegetables and potatoes

Dessert

Homemade Italian Tiramisu
Cheesecake
Warm almond tart served with vanilla ice cream
Amaretto Creme Brûlée
Selection of Italian ice cream or Lemon Sorbet
Lemon tart with vanilla ice cream

Please inform us of any allergies. Price inclusive of VAT
Optional service charge of 12.5 % will be added.