

Glass prosecco on arrival

Zuppa di peperoni e pomodorini (v) (gf)*

Roasted red peppers & tomato soup

Capesante (qf)

Kings scallops with a roasted red peppers sauce, basil & dried olives

Formaggio fritto (v)

Deep fried brie with cranberry sauce

Melanzane Parmigiana

Baked layers of aubergines, tomato & mozzarella

Bistecca

10oz Sirloin steak sliced served with green peppercorn sauce

Tagliatelle al granchio

Tagliatelle past with fresh crab meat in a cherry tomato sauce

Spigola

Seabass fillets with baby prawns & lemon sauce

Saltimbocca alla Romana

Veal escalopes with Parma ham & sage in a rich white wine sauce

All mains courses served with seasonal vegetables & roast potatoes

Panettone

Italian Panettone served with fresh custard

Profiteroles

Choux pastry filled with chocolate cream & white chocolate topping

Tiramisu

Espresso-soaked ladyfingers and layers of lightly sweet cream and mascarpone

Cheesecake al limone

Lemon cheesescake seved with fresh cream and fruit

£72,50 per person

Menu may be subject to minor adjustment
(v) vecetarian (gf) gluten free (gf)*can be made gluten free

Live Music & bar open until early hours