

The Italian Kitchen Set Menu B

2 courses £22.95 3 courses £27.95

PASTA E FAGIOLI

Traditional Tuscan bean and pasta soup made with Parma ham

RAVIOLI D'ARAGOSTA

Lobster ravioli served in a lobster bisque sauce

ANTIPASTO MISTO

A selection of Italian meats, grilled Mediterranean vegetables and mozzarella di bufala

INVOLTINI DI SALMONE AFFUMICATO

Smoked salmon coronets filled with prawn Marie Rose

CROSTINO AI GAMBERONI

King prawns in a spicy Siciliana sauce served on grilled Italian bread

PEPERONI ARROSTO E MOZZARELLA

Roasted red peppers with mozzarella di bufala from Campagna

SALTIMBOCCA ALLA ROMAGNA

Tenderloin of veal topped with Parma ham and mozzarella di bufala in a rich white wine and sage sauce served with creamy mashed potatoes and vegetables

BISTECCA ALLA GRIGLIA

Sirloin steak (Scotch 10oz) chargrilled as preferred served with handcut chips and vegetables

BISTECCA ALLA DIANNE

Sirloin steak (Scotch 10oz) flattened then flambéed in brandy with mushrooms, onions, tomato, cream and Dijon mustard served with sauté potatoes and vegetables

RISOTTO CON SCAMPI

Risotto with langoustine tails made with shellfish stock, white wine, tomato and a touch of cream

SOGLIOLA GRATINATA

Lemon sole baked in a rich mornay sauce with sauté potatoes and vegetables

SPAGHETTI CON FILETTO

Spaghetti with strips of fillet steak in a rich spicy red wine and tomato sugo

VITELLO ALLA MILANESE

Tenderloin of veal flattened and bread crumbed, pan fried in extra virgin olive oil and served with spaghetti in a fresh tomato and basil sugo

PIZZA QUATTRO STAGIONI

Pizza with fresh Italian sausage, mushrooms, pancetta, roasted courgettes, tomato sugo and mozzarella

TAGLIATELLE CON FUNGHI, SPINACI E DOLCELATTE

Fresh egg pasta ribbons with porcini and mixed mushrooms with spinach, garlic, thyme, dolcelatte and cream

PERA IN CAMICIA

Saffron poached pear with cardamom ice cream

TORTA AL CIOCCOLATO

Chocolate tart with vanilla ice cream

AFFOGATO

Vanilla ice cream served with a shot of espresso

PANNACOTTA

Set vanilla cream served with Amarena cherry syrup