

# GROUP SET MENU

£24.95 Per Person

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## STARTERS

<b>ZUPPA DEL GIORNO</b>	Home made soup of the day with warm Italian bread
<b>BRUSCHETTA AI POMODORO</b>	Cherry vine tomatoes, pesto, red onions & basil on garlic toasted ciabatta, drizzled with extra virgin olive oil <b>V</b>
<b>FUNGHI TRIFOLATI</b>	Oyster mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough <b>V</b>
<b>CALAMARI FRITTI</b>	Squid fried until golden served with a lemon wedge & home-made tartare sauce
<b>INSALATA DI CAPRA</b>	Crumbled goat's cheese on wild rocket & apple salad with caramelised onions & pomegranate <b>V</b>
<b>SALMONE AFFUMICATO</b>	Smoked salmon & pickled fennel with lime & dill crème fraiche dressing drizzled with herb oil & finished with micro pea shoots

## MAINS

<b>POLLO ALLA MILANESE</b>	Pan fried chicken breast coated in breadcrumbs served with spaghetti pomodoro
<b>FETTUCCINE LUGANICA</b>	Italian sausage meat in red wine, rosemary, tomato & cream sauce
<b>RISOTTO PRIMAVERA</b>	Broad bean, peas & mint risotto finished with micro pea shoots <b>V</b>
<b>CALZONE PIZZA</b>	Mozzarella, ham, pepperoni, mushrooms, caramelised onions topped with our home-made bolognese sauce
<b>GNOCCHI</b>	Wild mushroom, spinach & gorgonzola in a creamy parmesan sauce <b>V</b>
<b>COSTATA</b>	Grilled 10oz rib eye steak with peppercorn sauce or garlic butter served with french fries (£5 supplement)
<b>SEA BREAM</b>	Fillet of sea bream with basil mashed potato, tender stem broccoli & sweet red pepper sauce

## DESSERT

<b>CHEESECAKE</b>	Baked vanilla cheesecake with fresh fruit and vanilla gelato (Please ask a member of staff for the flavour of the day)
<b>CHOCOLATE BROWNIE</b>	A soft & rich chunk of chocolate brownie served with coconut gelato & warm chocolate sauce
<b>HOME MADE TIRAMISU</b>	The Italian classic! Made from layers of espresso-soaked sponge & mascarpone with coffee liqueur
<b>HOME MADE CRÈME BRÛLÉE</b>	Rich vanilla custard with a crisp caramel shell