



Graduation Menu

3 courses £22.95 with a complimentary glass of Prosecco

ZUPPA DEL GIORNO (V)

Freshly prepared soup of the day

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COZZE AGLIO OLIO & PEPERONCINO (GF WITOUT CROSTINI)

Pan fried fresh mussels, garlic, fresh chilli, and flat leaf parsley served with crostini bread

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CAPRESE DI BUFALA (V) (GF)

Buffalo Mozzarella from Campania with fresh tomato basil and extra virgin olive oil

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INVOLTINI DI MELENZANE (N)

Deep fried breaded aubergine filled with smoked scamorza cheese and parma ham served with red pesto dip

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CARPACCIO DI MANZO (GF) Supplement £3

Wafer thin cut of raw marinated beef with lemon dressing and truffle oil sprinkled with wild rocket and Grana Padano shaving

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FOCACCINA AL FORNO (V)

Stone baked baby focaccia with cherry tomatoes roast pepper and basil pesto

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BRANZINO AL FORNO (GF)

Oven baked Sea Bass, with lemon and fresh thyme, served with potatoes and vegetable caponata

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MEZZE MANICHE CON FONDUTA AL PARMIGIANO E PANCETTA

Large pasta tube in a Parmigiano Reggiano cheese fondue and Smoky pancetta in a carbonara style sauce

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PIZZA PROSCIUTTO

Home made stone baked pizza with tomato, mozzarella, parma ham, wild rocket and parmesan shaving

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POLLO AI FUNGHI (GF)

Free range chicken breast in a creamy mascarpone and woodland mushrooms sauce served with pancetta potato cake

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TORTELLONI RICOTTA SPINACI (V)

Tortelloni filled with ricotta and spinach in a slow roast cherry tomatoes, thyme, rosemary passata sauce with Grana Padano cheese

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PIZZA BIANCA (V)

Home made stone baked pizza with mozzarella slow roast peppers and caramelised red onions

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TAGLIATA DI MANZO (GF) Supplement £5

Aged chargrilled 10oz rib-eye steak, sliced topped with wild rocket, parmesan shaving drizzled with balsamic vinegar glaze truffle oil served with rustic aromatic potatoes

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TIRAMISU'

Soaked sponge in coffee, layered with mascarpone cream flavoured with Marsala liquor and dusted with cocoa powder

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PROFITEROLES

Soft choux pastry filled with vanilla cream, covered with chocolate cream

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PANNACOTTA ALLE FRAGOLE (GF)

Vanilla flavoured pannacotta served with strawberry coulis

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SORBETTO AL LIMONE

Artisan lemon sorbet