



Set Menu

ZUPPA DEL GIORNO (V)

Freshly prepared soup of the day

COZZE AGLIO OLIO & PEPERONCINO (GF WITHOUT CROSTINI)

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

CAPRESE DI BUFALA (V) (GF)

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

INVOLTINI DI MELENZANE (N)

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

CARPACCIO DI MANZO (GF)

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

BRUSCHETTA NAPOLETANA (V)

Home made crusty bread topped with marinated cherry tomatoes and buffalo mozzarella dressed with basil oil

BRANZINO AL FORNO (GF)

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

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

POLLO AI FUNGHI (GF)

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

TORTELLONI RICOTTA SPINACI (V)

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

PIZZA MARGHERITA (V)

The traditional queen of pizza. Topped with tomato passata, fresh mozzarella, basil, Grana Padano and extra virgin olive oil

POLPETTONE NAPOLETANO

Oven baked flat meatloaf with tomato(pork&beef) filled with mozzarella and mortadella ham served with roast potatoes

TIRAMISU'

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

PROFITEROLES

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

PANNACOTTA ALLE FRAGOLE (GF)

Vanilla flavoured panna cotta served with strawberry coulis

SORBETTO AL LIMONE

Lemon sorbet