



ITALIAN MENU



PRIMI - STARTER

Antipasti Board

Sliced Prosciutto, Bresaola, Capocollo, Burrata, Sicilian Sun Dried Tomatoes, Garlic and Rosemary Focaccia, Mixed Olives, Oil and Balsamic

Endivia Salad

with Gorgonzola, Walnuts and Pears

'Nduja and Mozzarella Arancini

with a Tomato Pomodoro Sauce

Duo of Crostini

Butternut Squash and Robiola and Beetroot-Cured Salmon and Ricotta

Risotto with Artichokes

Vermouth and Parmigiano-Reggiano

Linguine Con Granchio

Fresh Locally Sourced Crab with Chilli, Parsley and Lemon

SECONDI - MAIN COURSE

Pappardelle

with Sage, Rosemary and Valpolicella Duck Ragu

Fritto Misto

Lightly Battered Deep Fried Mixed Seafood, Squid, Octopus, Shrimp, Sardines. Served with Parsley and Butter New Potatoes

Salmone al Sale

Salt Baked Salmon Fillet with Salsa Verde and Chargrilled Vendura Mista of Aubergines, Zucchini and Peppers

Coscia d'Agnello ai Ferri

Chargrilled Marinated Leg of Lamb with Grilled Peperoncino, Braised Cicoria and Spinach

Piccione al Forno

Whole Pigeon Roasted on Bruschetta, Allegrini Valpolicella and Green Beans 'in umido' with Zucchini Fritti

DOCLI - DESSERT

Panna Cotta

with Grappa & Winter Berries

Almond Tart

with Strawberries

Summer Pudding

with Nero d'Avola

Classic Tiramisu

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Choose from the following:

- One Starter
- One Main
- One Dessert

CHEEKY
CHILLI

