

LIVE MUSIC NIGHTS

3 COURSE DINNER | £45 PER PERSON

STARTER

CHEF'S SOUP OF THE DAY ^(V, VG)

CROSTINI AI FUNGHI ^(V) *toasted ciabatta topped with sauteed mushrooms, garlic, wine and herbs*

INSALATA CAPRESE ^(V) *mozzarella, tomato, avocado and pesto*

CHICKEN LIVER & PORT PATE *served with toasted bread and red onion chutney*

PRAWN COCKTAIL *mixed leaves and marie-rose sauce*

PARMA HAM & MELON

GARLIC & MOZZARELLA PIZZA BREAD ^(V)

MAIN COURSE

POLLO MILANESE *breaded chicken with spaghetti pomodoro*

FILLET OF SEA BREAM *prawns, lemon and parsley sauce, with sauté potatoes and seasonal vegetables*

RISOTTO AI FUNGHI ^(V) *with mushrooms, peas and parmesan*

PASTA ALLA MELANZANA ^(V, VG) *aubergine, basil and tomato sauce*

PIZZA MARGHERITA ^(V) *or* PIZZA PROSCIUTTO E FUNGHI *ham and mushrooms*

CHARGRILLED STEAK *served with handcut chips and wild rocket (*£7 Supplement)*

DESSERT

CLASSIC TIRAMISU

CHEESECAKE *of the day, with fruit coulis*

CHOCOLATE BROWNIE & VANILLA GELATO

SELECTION OF ITALIAN GELATO

THERE IS A 10% SERVICE CHARGE ADDED TO THE FINAL BILL
A DEPOSIT OF £10 PER PERSON IS REQUIRED TO SECURE YOUR BOOKING
48 HOUR CANCELLATION NOTICE PERIOD