

Menu Two

Three Courses at £17.95 per person

10% service charge will apply for parties of seven or more

Please note- These menus are not available from Mid November to End December

Prices are correct as of March 2011

Starters

Mozzarella in Carrozza

Deep-fried mozzarella served on tomato sauce

Funghi all' Aglio Crema

Mushrooms cooked in garlic, white wine and cream

Zuppa di Pomodoro

Tuscany tomato soup

Gamberetti e Melone

Fanned galia melon with freshwater prawns and sauce marie-rose

Pane all aglio con Pepperoni

Garlic bread with mozzarella and pepperoni

Main Courses

Pollo Funghi

Breast of chicken with Porcini mushrooms, marsala wine and cream.

Served with fresh vegetables and sauté potatoes

Lasagne al Forno

Layers of pasta and bolognese sauce baked in a tomato sauce, topped with mozzarella (contains egg)

Sirloin al Pepe Nero

Sirloin steak served with a crushed black peppercorn, brand & cream sauce

Served with fresh vegetables and sauté potatoes

Escalope du Necollo Pilicate

Nut escalope served with a creamy sweet chilli sauce

Served with fresh vegetables and sauté potatoes

Salmon Gamberetti

Fillet of salmon, served on prawns with a white wine chive cream sauce

Served with fresh vegetables and sauté potatoes

Dolce

A choice from three freshly made desserts