

Menu Five

Three Courses at £23.00 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

Pâté Casa Ciro

Fine chicken liver pâté with green peppercorns, served with garlic bread

Prociutto e Melone

Thinly sliced parma ham with fanned galia melon

Penne Contessa

Pasta tubes in a spicy tomato sauce with pancetta (italian bacon), chillies and garlic – hot and spicy

Formaggio Pecorino

Grilled goats cheese with sesame seeds served on a pesto crouton with mixed salad leaves and avocado, sprinkled with pine nuts

Main Courses

Pollo Palazzo

Chicken breast filled with asparagus, wrapped in parma ham with a dolcelatte & red pepper cream sauce

Served with fresh vegetables & sauté potatoes

Filetto alla Diane

Two fillet steaks with mushrooms, onions, Dijon mustard brandy, port and cream

Served with fresh vegetables and sauté potatoes

Dueto di Pesce

Grilled fresh sea bass and salmon fillet garnished with a king prawn, served with a creamy lobster sauce

Served with fresh vegetables and sauté potatoes

Torta Rustica

Tuscany vegetarian pie filled with cheese, broccoli, tomato and onions served on tomato sauce

Served with fresh vegetables and sauté potatoes

Dolce

A choice of desserts from our a la carte menu