

ITALIAN NIGHT

STARTERS

Zuppa di castagne (VG)
(Smooth chestnut soup)

Melanzane di Graziella (VG, GF)
(Aubergine grilled with herbs, garlic and citrus)

Polenta al Gorgonzola (V)
(Cornmeal porridge with Gorgonzola cheese)

Cavolfiore in Salsa Verde (VG, GF)
(Cauliflower with a dressing of herbs)

MAINS

Pollo in Potacchio (GF)
(Chicken in tomato, rosemary and garlic)

Tonno briaco alla Marchigiana
(Tuna steak in Marsala wine - drunken style)

Lasagne 'Vincisgrassi'
(Veal, truffle and wild mushroom ragù layered with a rich cheese sauce and baked)

Risotto di rape rosse (V, GF)
(Beetroot risotto with parmesan cheese)

Ribollita Toscana (VG, GF)
(A traditional winter stew of cabbage, cannellini beans, bread and seasonal vegetables)

DESSERTS

Tiramisù
(Traditional Italian trifle with Tia Maria, coffee and mascarpone cream)

Panna cotta (VG)
(A set cream and milk jelly flavoured with vanilla)

Zabaglione (GF)
(A whisked mousse, served slightly warm)

Formaggio e biscotti
(Italian cheeses and biscuits)



SATURDAY 14TH NOVEMBER

3 courses £24.00 per person

Bookings only, deposit required to secure table
Pre-orders required by 7th November
(Maximum table size is six people)