

# ***Menu A***

## ***Starters***

### **Baked aubergine Parmigiana (V)**

Melanzane alla Parmigiana

### **Deep fried squid and whitebait**

Calamari e Bianchetti fritti

### **Beef carpaccio with rocket and Parmesan**

Carpaccio di manzo rucola e Parmigiano

## ***Main Courses***

### **Bigoli with tomato sauce and Pecorino cheese (V)**

Bigoli con salsa al pomodoro e Pecorino

### **Pan fried cod with sautéed spinach and white wine sauce**

Filetto di Merluzzo, spinaci saltati, salsa al vino bianco

### **Pan fried breast of chicken filled with chili and rosemary cream served with sautéed potatoes and peas**

Petto di pollo in padella ripieno di crema di chilli e rosmarino, patate saltate con piselli

## ***Desserts***

### **Homemade Tiramisu'**

Tiramisu'

### **Vanilla ice cream with espresso**

Affogato al caffè'

### **Vanilla panna cotta with sour cherries**

Panna cotta alla vaniglia con amarene

**2 course meal £23**

**3 course meal £28**