Starters

Bruschetta Romana (V)

Grilled Ciabatta topped with A Fresh Mix of Tomato, Onion, Garlic, Balsamic and Parsley Dressing,
Drizzled with Extra Virgin Olive Oil

Polpette Picante

Beef Meatballs in a Spicy Tomato Sauce with Melted Mozzarella and served with Garlic Bread Fritto Misto

Mixed Deep Fried Selection – Calamari, Prawns and Whitebait, served with Sweet Chilli and Mayo Dip

Caprese Italiana (V)

Sliced Tomato and Mozzarella with Fresh Basil and drizzled with Balsamic Glaze

Mains

Linguine Alla Marinara

Linguine Pasta with Prawns, Calamari, Mussels, Clams, Cherry Tomatoes, Garlic, Chilli, cooked in Napolitana Sauce and finished with Fresh Basil

Risotto Primavera (V)

Risotto with Mushrooms, Onions, Garlic, Courgettes, Aubergines & Tomato Sauce

Bistecca Al Peppe

Grilled Sirloin Steak with Peppercorn Sauce

Abbacchio Al Rosmarino

Grilled Lamb Chops marinated in Garlic, Chilli, Rosemary & Oregano, served with Roast Potatoes, Grilled Tomato, Flat Mushroom and Red Wine & Rosemary Sauce

Branzino Al Prosciutto

Baked Seabass Roulade with Parma Ham and Asparagus, served with Cherry Tomatoes, Wild Mushrooms, Butter & Lemon Sauce, finished with Fresh Basil.

Desserts

Tiramisu Chocolate Profiteroles Ice Cream

3 course £ 25.00 2 course £ 19.95

This menu is available in the evenings from Tuesday the 14th of February to Saturday the 18th of February.

Service charge is not included, left at your own discretion.

CCC 2220