Antipasti (Starter)

Coppa Di Gamberetti

Prawns served on a bed of rocket with Marie Rose sauce and brown bread.

Pâté d'Oca all'Arancia

Duck and orange pâté served with salad, brown bread and butter

Ali di Pollo Piccante

Spicy chicken wings marinaded in chilli sauce.

Tortellini In Brodo

Boiled chicken with parcels of pasta stuffed with beef.

Funghi Ripieni Formaggi

Mushrooms stuffed with cheese served in a tomato and cream sauce.

Secondi Piatti (Main Course)

Bistecca Funghi Porcini

Sirloin steak with wild mushrooms and a red wine sauce.

Pollo Alla Parmigiana

Chicken breast cooked with aubergine, parma ham, tomatoes and mozzarella.

Spigola Al Forno

Sea bass fillet baked in the oven with white wine, black olives, sundried tomatoes and capers.

Lasagne Al Forno

Oven baked layers of pasta sheets in a bolognese sauce and mozzarella cheese.

Tortellini Spinaci e Ricotta

Parcels of egg pasta stuffed with spinach and ricotta cheese, cooked in a tomato and cream sauce.

Dolce (Dessert)

Profiteroles



Small choux pastry buns filled with cream and topped with chocolate.

Torte di Formaggio e Gelato

Red velvet cheesecake served with strawberry ice cream









