



Glass of complimentary Prosecco on arrival

ANTIPASTI (STARTERS)

Fresh Mussels

fresh mussels served in a spiced Sicilian tomato reduction

Goat Cheese (v)

baked goat cheese, fresh asparagus spears and balsamic dressing

Antipasto Azzurro (for 2)

mixed italian delicacies served with artisan bread

Pork Liver Pate

served with onion marmalade and crostini

King Prawns

served on a crostini with smoked pancetta, chilli and cherry tomatoes with a mixed leaf salad

SECONDI PIATTI (MAINS)

Pollo alla Luca

free range chicken supreme wrapped in parma ham served in a garlic butter sauce with salad leaves and hand cut fat chips

Linguine ai Frutti di Mare

linguine with fresh mussels, king prawns and baby calamari in a tomato, basil, chilli, ginger & garlic sauce

Coda di Rospa alla Griglia

grilled monkfish & king prawns skewer, dressed salad leaves and roast garlic & herb potatoes

Involtini di Melanzana (v) (n)

chargrilled aubergines stuffed with ricotta & pine nuts served with polenta chips, grilled vegetables & tomato sauce

Filletto di Branzino

fillet of Sea bass served with a wholegrain mustard sauce, crushed potatoes and green beans

Bistecca Tagliata

matured sirloin steak chargrilled, in a red wine, red onion and balsamic reduction, served with fat chips and dressed salad

DOLCE (DESSERTS)

Baileys Tiramisu

Baked Limoncello Cheesecake

Warm Dark Chocolate Brownie ~ made with smashed amaretti biscuits & sour cherries

Price per head £35.00