

**PARTY SET MENU**  
**£25.50 for three courses plus coffee**

**STARTERS**

**ZUPPA DEL GIORNO (V)**  
Freshly prepared soup of the day

**PROSCIUTTO CON RUCOLA E PARMIGIANO**  
Smoked speck ham, rocket aged parmesan cheese shavings, drizzle of olive oil & balsamic

**FUNGHI RIPIENI (V)**  
Oven baked mushrooms filled with garlic, herbs, parmesan cheese, basil oil, balsamic reduction & mixed leaves

**INSALATA TRICOLORE (V)**  
Mozzarella, avocado, tomato salad & balsamic oil dressing

**GAMBERONI CON AGLIO E PEPERONCINO**  
Hot king prawns with garlic, butter, chilli & herbs

**RAVIOLI CON RICOTTA E SPINACI (V)**  
Spinach & ricotta ravioli with wild mushroom cream sauce

**MAIN COURSES**

**PETTO DI POLLO RIPIENO**  
Char-grilled chicken supreme filled with wild mushrooms, herbs, parmesan, served with tagliatelle & mushroom cream sauce

**BISTECCA DI MANZO**  
8oz rib eye steak, char-grilled, buttered spinach, creamy mash & peppercorn cream sauce

**FESA D'AGNELLO**  
Rump of lamb, roast new potatoes, spinach, lamb jus & garlic tapenade

**SPIGOLA FERRARI**  
Pan fried filleted sea bass, served with crushed potatoes, rocket, tomato & red onion salsa

**SALMONE CON RISOTTO DI GAMBERONI**  
Oven roasted salmon supreme with king prawn, peas & risotto

**PENNE CON MELANZANE (V)**  
Penne pasta with aubergine, tomato & basil sauce

**SELECTION OF DESSERTS AND FILTER COFFEE**

Cheese cake with cream  
Apple tart with vanilla ice cream  
Chocolate Brownie banana ice cream  
Pannacotta

**12.5% service will be added to your bill**