



Italian set dinner

Appetizer

Panini al forno con tre salsae

Ciabattini bread with garlic butter, pesto rosso & pesto genovese (v)

Starters

(Shared between 4)

Beef carpaccio

Thinly sliced beef fillet sprinkled with freshly chopped onions, rocket, capers, virgin olive oil, lemon and topped with parmigiano reggiano shavings

Funghi gratinate

Fresh mushrooms mixed with béchamel, fresh cream, garlic oil, gratinated in the oven with parmigiano reggiano (v)

Frutti di mare salad

Fresh rocket, black olives, sea food mix, lemon and balsamic vinaigrette

Antipasto misto

Selection of cured meats, marinated mushrooms, artichoke hearts, sun dried tomatoes,

Olives and marinated onions

Caesar salad

Romaine lettuce, parmigiano reggiano , croutons.

Served with our own caesar dressing (v)



Main meals

(individual choices)

Pork filletini all' marsala

Pork fillet slices with a porcini mushroom marsala wine sauce.
Served with oven-baked potato wedges and marinated roasted vegetables

Pollo all' arrabiatta

Oven-baked chicken breast marinated in arrabiatta sauce.
Served with marinated roasted vegetables and oven-baked potato wedges

Scaloppine al funghi

Veal scallopini sautéed with cherry tomatoes, white wine and wild mushrooms

Salmone al genovese

Grilled salmon fillet with fresh basil and parmesan pesto

Gamberoni e calamari fritti

King prawns and tender calamari deep fried with sauce tartar

Stincotta di agnello al miele

Lamb shank cooked in its own juice with honey sage and rosemary

Bistecca all crema di pecorino

Sirloin steak in a cream of pecorino cheese & green peppercorn sauce

Cannelloni

Pasta rolls filled with ricotta, spinach, tomato sauce, béchamel and Parmigiano reggiano (v)

Tagliatelle frutti di mare

Tomato, prawns, mussels, squid, extra virgin oil, garlic and parsley

Pollo con pancetta-mozzarella

Grilled chicken fillet with covered with bacon, cherry tomatoes
And fresh mozzarella

Desserts

(individual choices)

Tiramisu

Cheesecake

Pannacotta frutti di bosco

Chocolate fudge cake

Apple tart

Crème brulee

Petit four