



Antipasti

Caesar Salad Croquettes

Fried flavours of Caesar salad combined with mashed potato

Bruschetta

Focaccia bread, tomatoes, vinaigrette

Melon and Parma Ham Salad

Selection of melon, ham crisp, mint syrup

Italian Wedding Soup

Leafy greens, meatballs & orzo in a chicken broth



Portata Principale

Classic Lasagne

A classic Italian baked dish featuring layers of tender pasta,
beef & pork ragu & creamy bechamel

Smoked Salmon, Dill & Cream Pasta

A luxurious dish of smoked salmon tossed in creamy parmesan
& lemon sauce finished with dill

Buffalo Mozzarella Margarita Pizza

San Marzano tomatoes and buffalo mozzarella finished with
olive oil & fresh basil

Gnocchi Carbonara

A creamy sauce made with egg, pecorino, cured bacon

Spinach Crespolini

Traditional Italian stuffed pancake filled with a creamy spinach &
ricotta mixture, baked in a rich tomato sauce

All mains served with garlic bread and a rocket & pecorino salad



Il Dolce

Vegan Orange Panna Cotta

Creamy, velvety dessert with fresh orange flavours

Raspberry Lemon Polenta Cake, Lemon Sorbet

Tangy raspberries and lemons combine with sweet almonds & polenta

Amaretti Peaches, Honey and Chocolate

Baked peaches with an amaretto liqueur
& amaretti crushed biscuits

Three courses – £32pp



Classic Italian Spritz

£8.95

Limoncello Spritz

Limoncello, prosecco, soda

Aperol Spritz

Aperol, prosecco, soda

Campari Spritz

Campari, prosecco, soda

Bellini

Fresh orange, prosecco