

# Set Menu 3



#### **GAMBERONI VESUVIO** (C)(G)

King prawns, mix peppers, chilli, garlic, white wine and a touch of tomato sauce

## **FAGOTTINO DI FORMAGGIO** (G)(D)

Deep fried breaded brie served with caramelised onion

## **AVOCADO CON GAMBERETTI** (C)(E)

Avocado and baby prawns served with marie rose sauce

#### **FUNGHI PARMA** (D)

Flat mushrooms baked in oven with parma ham and dolcelatte cheese

## **BRUSCHETTA** (V)(G)

Toasted Italian bread with chopped tomatoes, garlic, olive oil and basil



## **RISOTTO CLASSICO** (V)(G)(D)

Arborio rice with mixed mushrooms, rocket leaves and parmesan cheese

# **GNOCCHI RUSTICA** (G)

Fresh homemade gnocchi, italian sausage, fresh chopped tomato with garlic and fresh basil

## **POLLO TOP** (G)(D)

Chicken breast cooked in white wine, topped with ham and mozzarella cheese, tomato sauce and touch of cream

# **FILETTO DOLCELATTE** (G)(D)

Fillet of beed served in rich dolcelatte cheese sauce

# **AGNELLO** (G)(MS)

Lamb shank cooked in red wine sauce and mustard served with mash potatoes

# **BRANZINO AL PIACERE** (G)(F)

Whole sea bass oven baked in white wine and lemon sauce or garlic and rosemary sauce

Served with vegetables of the day

— Dessert —

Selection of home desserts

£34.95

(V) Vegetarian (G) Gluten (D) Dairy (F) Fish (MS) Mustard (C) Crustaceans
Please make us aware of any allergies or special requests
10% service charge will be added to your bill