



## SET MENU

2 COURSE £16.95 - 3 COURSE £20.95

## STARTERS

### ZUPPA DI CARNE

BEEF MINCE, BORLOTTI BEANS, CANNELINI BEANS & DICED VEGETABLE SOUP

### FREGOLA CON SALSICCIA

FREGOLA, SARDINIAN SUSAGE MEAT, RED ONIONS, COURGETTES, GARLIC, CHILLI, WHITE WINE & CHERRY TOMATOES

### CALAMARI CON SALSIVA VERDE

DEEP FRIED SQUID RINGS TOSSED WITH PANI'S HOMEMADE SALSIVA VERDE. SERVED ON MIXED HERB LEAF

### CECI CON ORTAGGI

BASIL INFUSED AUBERGINES TOSSED WITH CHICK PEAS, SPINACH, RUSTIC PLUM TOMATO & GARLIC. SERVED WITH CARASAO BREAD

## MAIN COURSE

### PANCIOTTI

FRESH EGG PASTA PARCELS FILLED WITH ASPARAGUS, RICOTTA, MASCARPONE & PROVOLONE CHEESE WITH DICED CHAR-GRILLED MEDITERRANEAN VEGETABLES, GARLIC, CHILI & CHERRY TOMATOES

### SPEZZATINO CON SALSICCIA

TUSCAN SAUSAGES WITH CARROTS ONIONS, CELERY, POTATOES, GREEN BEANS, CANNELINI BEANS, FRESH HERBS, GARLIC, WHITE WINE STEW. SERVED WITH TOASTED BRUSCHETTA

### POLLO CON PANCETTA

PAN-FRIED CHICKEN BREAST WITH SMOKED PANCETTA, ONIONS WHOLE BLACK ITALIAN OLIVES, GARLIC, CHILI, WHITE WINE & PLUM TOMATO SAUCE

### ORATA CON TAGLIOLINI

PAN-FRIED SEA-BREAM FILLETS DUSTED WITH SEASONED POLENTA. SERVED WITH FRESH EGG, BLACK TAGLIOLINI TOSSED WITH GARLIC LEMON, PARSLEY & EXTRA VIRGIN OLIVE OIL

## DESSERT

### SWEET TROLLEY

PLEASE ASK YOUR SERVER!

