

Set Menu



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 SALSA VERDE

DEEP FRIED SQUID RINGS TOSSED WITH PANI'S HOMEMADE SALSA 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!