

Mother's Day Set Menu

4 course meal £ 24.95*

Amuse Bouche

Ask for today special

Starters

Zuppa di Sedano Rapa

Cream of celeriac and blue cheese soup. V

Or

Crespella di Pesce

Home-made fish pancakes made with today fresh catch and oven baked with tomato, and parmesan cheese.

Or

Mozzarella Alla Caprese V

Char-grilled vegetables served warm with buffalo mozzarella, extra virgin olive oil, basil dressing and balsamic vinegar reduction.

Or

Fagottini di Salmone

Smoked Salmon Parcels filled with cream cheese, and lemon zest served on a bed of rocket leaves.

Mains

Roast Yorkshire Beef

Served with Yorkshire pudding and roast potatoes.

Or

Lamb Shank

Slow Roasted lamb Shank served on a bed of winter vegetables.

Or

Ravioli All' Aragosta con Salsa Aurora

Fresh lobster ravioli served with a tomato and cream sauce and crayfish.

Or

Risotto alla Barbabietola V

Roast beetroot risotto with goat cheese. Simple but divine.

Or

Spigola al Forno

Fresh whole sea bass roasted with rosemary, garlic, white wine, lemon juice. Served on or off the bone.

Sweets

Tiramisu

Alternate layers of coffee and liqueur soaked sponge and sweet mascarpone cream delicately topped with sprinkles of cocoa.

Or

Lemon Tart

A sweet pastry case filled with a tangy lemon cream, baked and dusted with icing sugar.

Or

Double Chocolate Cheesecake

White and dark chocolate cheesecake, with a sweet biscuit base topped with chocolate shavings.

Or

Frutta Fresca

Fresh fruit salad.

All prices include VAT at the current rate (17.5%). A 10% optional service charge will be added to the final bill. Some dishes contain traces of known allergens ie nut.

A REAL TASTE OF ITALY