



other's Day

MENU

Three Course Meal £21.45

APPETIZER

Spiedino di Gamberetti alla Griglia

Tiger prawn kebab on a bed of rocket dressed with balsamic vinegar

Funghi Dell'amore

Portobello mushroom with Dolcelatte cheese, rolled with Parma ham and backed, served on a bed of rocket

Prosciutto e' Melone

Parma ham and melon

MAIN COURSE

Filetto di Manzo al Docelatte

8oz grilled fillet steak with cream and Docelatte cheese

Spicola 1 L'acqua Pazza

Fillet of large sea bass with a light wine sauce

Scaloppine di Vitello al Limone

Veal scallop with lemon, wine and spice sauce

Pollo Peperonata

Diced chicken breast with wine, mushroom, red pepper, onions and spicy tomato sauce

DESSERT

Tiramisu

Homemade traditional Italian dessert, layers of sponge soaked with liqueur coffee, filled with zabaglione and coffee cream, dusted with a rich cocoa powder

Amaretto Mousse

Italian Mascarpone and Cream whipped together with crumbled Amaretto biscuits

Chocolate Lumpy Bumpy

Layers of moist chocolate flavoured sponge, rich chocolate flavoured mousse and lumpy bumpy cheesecake, smothered with chocolate ganache and sprinkled with pecans

ALL MAIN COURSES ARE SERVED WITH CHIPS AND MIXED SALAD OR SAUTÉ POTATOES AND SEASONAL VEGETABLES