

Starter

Zuppa (V) Leek and Potato soup, with crotons and homemade Focaccia bread Arancini Italian rice balls with sundried tomato, olives and company with spicy Napoli sauce Gamberoni Giant King Prawns served with a Vodka-Pizzaiola sauce Burrata (V) Avocado and heritage tomato salad with Fresh Burrata and pesto Costata di Maiale Barbecue Spare Ribs

Sgroppino al Limone

Main course

Aragosta Lobster Thermidor, with Dauphinoise potatoes, green beans and baby vegetables

Ippoglosso Halibut steak in white wine sauce with shallots, wild mushroom, and baby prawns, served with baby veg and peas.

Ravioli Giganti (V)

Cuori ravioli filled with ricotta cheese and spinach, in a Saffron Sauce with grilled Asparagus and topped with parmesan shaving and rocket Petto di pollo al Dolcelatte Aaparagi Breast of chicken cook in a creamy dolcelatte sauce with asparagus

> Agnello burro e Rosmarino Lamb cutlets cooked in butter, garlic and rosemary

Linguine Manzo Slices of beef fillet with seasonal vegetable and caramelised onion cooked in tomato sauce with the hint of chili

Dessert

Homemade Tiramisu

Profiteroles

Rum Baba

Pistachio cake

Torta della Nonna