

Italian Evening

Wednesday 16th, Thursday 17th & Friday 18th June 2010

Linguine

with clams, white wine, fresh parsley & olive oil

Risotto of Shrimp & Squid

Bruschetta

with buffalo mozzarella, plum tomatoes & fresh basil

Minestrone Soup

Carpaccio of Blue Fin Tuna

parmesan & rocket salad, balsamic & olive oil

Spiced Lamb Meatballs & Tortiglione

in a rich tomato & herb sauce, glazed with parmesan cheese



Osso Buco

veal shin slow cooked with peppers, carrots, garlic, tomatoes & brandy

Porchetta

roast rare breed suckling pig flavoured with apple & nutmeg with roast potatoes

Whole Seabass Baked in Salt (for min of 2 people)

seabass flavoured with garlic, thyme & bay simply served with a lemon & caper butter sauce, selection of vegetables

Seared Sword Fish Steak

with a courgette, pea & potato frittata, anchovy butter

Roast Woodpigeon

cheesy polenta, wild mushrooms, spinach & pancetta



Tiramisu

Selection of Italian Cheese

with fig chutney

Ferratelle Della Trebbiatura

warm lemon waffles with elderflower ice cream

Amaretto Panna Cotta

with almond cookies

£21.95