

Graduation Menu

V Minestrone alla Genovese

Traditional Italian Vegetable soup

V Crostino Caprino

Crusty Italian bread topped with roasted peppers & goats cheese with balsamic glaze

Asparagi Arrotolati

Asparagus Spears wrapped in parma ham in a fontina cheese sauce

Gamberoni alla Diavola

Grilled King Prawns on garlic bread in a sweet chilli & lemon sauce

Antipasto Casarece

Mixed Italian Hams & salamis, served with Bruschetta & Olives

Lasagna al Forno

Traditional Homemade lasagne with a rich Bolognese & cheese sauce

Risotto Pollo e Verdurine

Creamy Italian risotto with chicken breast & topped with Fresh Rocket

Penne Filetto e Salsiccia

Short pasta with sliced fillet steak, Tuscan sausage & wild mushrooms

Branzino in Crosta

seabass with grilled king prawns served on saute potatoes with sweet chilli,lemon & Garlic

V Ravioli Peperoni

Ravioli filled with roasted peppers & goats cheese in a sunblush tomato & basil sauce

Veal Saltimbocca

Veal Medallions topped with parma ham & mozzarella with white wine& rosemary sauce served with saute potatoes

Meringue with honeycomb ice cream & Fresh wild berries

Tiramisu

Home Made Crème Brulee

Strawberry Cheesecake

£25.95 3 Courses

10% service charge added to tables of 6 or More

Side Orders

Garlic Bread £2.95

Garlic Bread with Cheese £3.95

Fries £2.95

Mixed Salad £3.50

Side Orders

Onion Rings £3.50

Saute Mushrooms £3.50

Saute Spinach £3.95

Saute Brocoli £3.50

Should you suffer from any specific food allergies, please advise your Server when ordering so that we can ensure your safety.

Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces.

Gluten free pasta is available and we are happy to accommodate any specific dietary requirements.