# MOTHER'S DAY MENU

#### V Minestrone alla Genovese GF

Traditional Italian Vegetable soup

#### V Insalata Caprino GF

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

#### Arancini di Riso

Crispy fried rice balls filled with spinach & mozzarella with a sweet pepper & tomato dip

#### Gamberoni alla Diavola GF

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

#### Tagliatelle Salmone e Granchio

Fresh pasta strips tossed with smoked salmon, fresh crab, white wine, cream & fresh herbs

#### Antipasto Caserece GF

Mixed Italian Hams & salamis, served with Bruschetta

## Lasagna al Forno

Traditional Homemade lasagne with a rich Bolognese & cheese sauce

#### Risotto Pollo con Speck e Formaggio GF

Risotto with roasted tirolean ham, grilled chicken & pecorino cheese

## Penne Filetto e Salsiccia con Funghi GF

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

#### Branzino in Crosta GF

Filet of seabass with saute potatoes & cherry tomatoes, lemon & garlic topped with courgette tempura

#### Pollo alla Milanese

Golden fried breast of chicken in breadcrumbs topped with Rocket and parmesan served with spaghetti napoli

## V Ravioli Peperoni Arrosto con Formaggio

Home made ravioli with roasted peppers, goats cheese, tossed with sun dried tomatoes & basil

#### Veal Saltimbocca

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

#### Coda di Rospo con Prosciutto

Grilled monkfish medallions wrapped in parma ham on chilli, lemon & tiger prawn tagliolini

**Meringata Tricolore GF**Freshly made meringues served with sweet strawberries & vanilla ice cream

## Torta Della Mamma

Layered sweet pastry with Sicilian sponge finished with sweet vanilla crème patisserie

#### Cioccolata Tre Gusti

White chocolate & Nutella torte served with Belgian chocolate ice cream

# Dessert platter to share including Crème Brulee, Caramel cheesecake, Tiramisu & honeycomb ice cream

# 3 Courses £22.95

# 10 % service charge to be added to tables of 6 or more

GF These dishes can be offered in gluten free version

Should you suffer from any known 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 upon request and we are happy to accommodate any specific dietary requirements.