



## Slices of Garlic Bread

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### STARTERS

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**Fegatini alla Veneziana** | Sautéed chicken livers with onions and chilli

**Melone Fantasia** | Seasonal melon and exotic fruits, served with a fruit coulis

**Funghi Ripieni** | Mushrooms filled with garlic butter and breadcrumbs

**Spicy Chicken Wings** | Served in a garlic and chilli sauce

**Smoked Salmon and Prawns** | Served on a bed of salad leaves with marie rose sauce

**Brie (v)** | Deep fried brie served with cranberry sauce

**Italian Antipasto** | A selection of cured Italian meats

**Paté della Casa** | Homemade paté

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### MAINS

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**Pollo Boscaiola** | Chicken breast cooked with onions, mushrooms and herbs in a tomato sauce

**Pollo Asparagus** | Chicken breast cooked in a cream and white wine sauce

**Salmon Thermidor** | Fillets of salmon served in a crayfish and thermidor sauce

**Steak Diane** | thinly pounded sirloin steak, cooked with mushrooms, onions and French mustard finished with cream and wine

**Scaloppine Pizzaiola** | Pork tender loin in a tomato, garlic, olives, capers and white wine sauce

**Pizza Diavola** | Spicy salami

**Pizza Romana** | Ham and mushrooms

**Lasagne al Forno** | Layers of pasta with bolognese sauce

**Ravioli Ricotta (v)** | Large ravioli filled with ricotta cheese, served in a spinach and cream sauce

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### DESSERT

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**Mixed Berry Meringue Nest** or **Chocolate Fudge Cake**

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### TO FINISH

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**Coffee**

All our dishes may contain nuts or traces of nuts.

**£26.<sup>90</sup>** per person (plus 10% service charge)