

MAINS

- Crespelle Orchard** folded pancake filled with chicken, ham & spinach, finished in a creamy cheese sauce
- Ravioli al Granchio** large crabmeat filled ravioli served in a creamy tomato, crayfish & basil sauce
- Pheasant Toscano** boneless breasts of pheasant, pan-fried with pancetta & sautéed mushrooms, finished in a Chianti sauce, served with a mushroom ravioli * **may contain shot**
- Fusilli Amatriciana** large spirals of pasta served in a cured ham, spicy salami, Italian sausage & tomato sauce
- Chicken Caesar Salad** grilled chicken breast on crisp salad leaves with crispy pancetta, parmesan shavings and croutons, drizzled with a classic Caesar dressing
- Duck Leg** served in an orange & apricot sauce *
- Penne Vegetariana** pasta tubes in a tomato & mixed Mediterranean vegetable sauce (V)
- Pizza Zingara** chicken & sweetcorn
- Venison Casserole** prime pieces of tender venison, slowly braised with red wine & herbs, served in a vol-au-vent *
- Pollo alla Crema** chicken breast cooked with onions, mushrooms, white wine & cream *
- Tortelloni di Ricotta e Spinaci** pasta parcels filled with spinach & ricotta cheese in a creamy spinach sauce (V)
- Spicy Pork** strips of pork tenderloin pan-fried with mushrooms, sweet chilli & fresh ginger, served with rice
- Fillet of Lemon Sole** rolled & filled with seasoned spinach, served in a creamy asparagus & crayfish sauce with a crab filled ravioli *
- Involtini Cacciatore** savoy cabbage rolled & filled with seasoned pork mince & wrapped in smoked ham, topped with a cheese sauce *
- Pizza Romana** ham & mushroom
- Lasagna** layers of egg pasta topped with Bolognese sauce
- Pizza Vegetarian** with freshly grilled aubergines, courgettes, peppers & asparagus (V)
- Spaghetti alla Bolognese** pasta served with traditional Italian ragu
- Breaded Potato Fish Cakes** served on salad leaves with sweet chilli mayonnaise
- Pollo Diane** chicken breast cooked with onions, mushrooms & French mustard, finished with cream & wine *
- Scaloppine Pinocchio** escallops of pork cooked with peppers in a fresh cream, tomato & brandy sauce *
- Fettuccine al Salmone** pasta ribbons in a light cream sauce with fresh & smoked salmon, sun dried tomatoes & basil
- Chicken Stroganoff** strips of chicken in a cream, paprika, mushrooms, onion & red wine sauce, served with rice
- Tagliolini al Don Alfonso** thin pasta ribbons with baby prawns & courgette in a white wine & cherry tomato sauce
- Pasta Carbonara** Neapolitan pasta in a classic creamy, egg, pancetta & parmesan sauce
- Rump Steak al Pepe** grilled medallions of rump steak served in a black pepper, cream & brandy sauce *
- Tortellini alla Crema** meat filled pasta in a cream, ham & mushroom sauce
- Pizza Hawaiian** ham & pineapple
- Salmon Thermidor** fillet of salmon served in a crayfish & thermidor sauce *
- Pizza Diavola** spicy salame
- Braised Beef** slowly braised beef, from award winning Italian Fassona cattle, served sliced in a rich cabernet sauce *
- Frico Tradizionale** a flat, oven-baked mixture of potato & traditional cheese originating from north-east Italy, served with a mushroom and cream sauce*(V)
- Seabass Ravioli** seabass filled ravioli, served in a cream, white wine, cherry tomato & prawn sauce
- Rabbit Leg** oven roasted rabbit legs, slowly cooked & served in a delicate white wine sauce *

** served with potatoes and vegetables of the day
(V) suitable for vegetarians*

DESSERTS

- Homemade Tiramisu** layers of mascarpone cream cheese & savoiardi biscuits, soaked in coffee flavoured liqueur
- Homemade Apple Crumble** traditional apple crumble served with chilled crème anglaise
- Assorted Ice Cream** choice of three flavours; vanilla, strawberry, chocolate, cherry, salted caramel or mint choc chip
- Sticky Toffee Pudding** served warm with toffee sauce
- Mixed Berry Meringue Nest** raspberries, blueberries, blackberries compote nested in meringue, with lightly whipped cream
- Panettone Pudding** homemade Italian style bread & butter pudding

^ £1 extra with ice cream