

MAIN COURSE

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 Gressingham duck leg served with an orange & apricot sauce *

Penne Vegetariana pasta tubes in a tomato & mixed Mediterranean vegetable sauce (V)

Pizza Zingara chicken & sweetcorn

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 Chicken strips of chicken pan fried with, tomato, mushrooms, sweet chilli & fresh ginger, served with rice

Fillet of Lemon Sole rolled with 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 Gorgonzola e Salsiccia thin pasta ribbons in a creamy gorgonzola cheese sauce, with speck ham, Italian sausage & mushrooms

Pasta Carbonara Neapolitan pasta in a classic creamy, egg, pancetta & parmesan sauce

Rump Steak al Pepe grilled thinly pounded rump steak served in a black pepper, cream & brandy sauce *

Tortellini alla Crema meat filled pasta parcels 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

Hoisin Duck Salad shredded Gressingham duck served over mixed leaves with fresh cucumber & spring onion

Porchetta roast suckling pig seasoned & served in a red wine sauce *

Frico Tradizionale a flat, oven-baked mixture of potato & cheese originating from the mountains of Friuli in north-east Italy, served with a mushroom & cream sauce (V)

Seabass Ravioli seabass filled ravioli, served in a cream, white wine, cherry tomato & prawn sauce

Roast Rabbit oven roasted rabbit pieces, slowly cooked & served in a red wine & port sauce *

Cotechino Sausage slowly cooked traditional Italian sausage, served with sauerkraut mash & caramelised onion jus*

Braised Beef slowly braised beef, from award winning Italian Fassona cattle, served sliced in a rich cabernet red 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 crisp meringue base drenched with a berry compote & topped with lightly whipped cream

Panettone Pudding homemade Italian style bread & butter pudding, served warm with chilled crème anglaise

^ £1 extra with ice cream