



STARTERS

Fegatini alla Veneziana | Sautéed chicken livers with onions and chilli

Melone Fantasia (v) | Seasonal melon and exotic fruits, served with a fruit coulis

Funghi Ripieni (v) | Mushrooms filled with garlic butter and breadcrumbs

Spicy Chicken Wings | Served in a garlic and chilli sauce

Minestrone alla Paesana (v) | Freshly made Italian vegetable soup

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

Paté Della Casa | Homemade paté

MAINS

Pollo Diane | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

Pollo alla Crema | Chicken breast cooked with onions, mushrooms, white wine and fresh cream

Salmon Thermidor | Fillets of salmon in a cream and brandy sauce with crayfish tails

Pizza Diavola | Spicy salami

Pizza Romana | Ham and mushrooms

Vegetarian Lasagne (v) | Layers of pasta with Mediterranean vegetables

Lasagne al Forno | Layers of pasta with bolognese sauce

Tortelloni di Ricotta e Spinaci (v) | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

DESSERT

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

TO FINISH

Coffee