

SUMMER NIGHTS MENU

12TH AUG & 9TH SEPT £34.00 PP

Aperol Spritz cocktail or Pimm's on arrival

TO START

TRICOLORE IN FILO BASKET

Filo pastry basket filled with avocado, mozzarella and cherry tomatoes

COZZE INFERNO

Mussels cooked with garlic, chili, and tomato sauce

SCAMORZA IMPANATA CON CAPONATA DI MELANZANA

Smoked cheese fried with tomato, aubergine, and red onion sauce

CROSTONE DI MARE CACCIUCATO

Mixed seafood in a tomato sauce on toasted ciabatta

PAPPARDELLE ALLA PUTTANESCA

with pappardelle pasta, capers, anchovies, artichoke, sundried tomatoes, and mushrooms in a tomato sauce.

MAIN

Served with seasonal vegetables & roasted potatoes

FILETTO DI PORCO ALLA MARSALA

Filet of pork in a creamy marsala wine sauce with peppercorns

POLLO ALL PARMIGIANA

Grilled chicken with aubergine and mozzarella in tomato sauce

SALMONE ALLA WELLINGTON

Salmon wrapped in puff pastry with prawns in a pink sauce made of tomato and cream

PAPPARDELLE ALLA PUTTANESCA

with pappardelle pasta, capers, anchovies, artichoke, sundried tomatoes, and mushrooms in a tomato sauce.

DESSERT

TIRAMISU

Classic Italian dessert layered with sweet cream cheese, delicate cake and spiked with coffee and liqueur

CHOCOLATE MOUSSE

with pear and rum

SCOUGLIZZI NAPOLITANI ALLA NUTELLA

Deep fried dough balls with Nutella and icing sugar

PROFITEROLES

With chocolate sauce