

Al Duomo 7 Pavilion Buildings Brighton BN1 1EE 01273 326 741

MENU C 3 COURSE £22.95**STARTERS****SALMONE AFFUMICATO**

Smoked salmon with lemon, creamed horse radish sauce and buttered brown bread

PROSCIUTTO CON MELONE

Thinly sliced Parma ham served with melon slices

ANTIPASTO MISTO

Parma ham, salami, mortadella slices served with grilled vegetables and mozzarella

V DOLCE LATE FRITTO

Italian blue cheese, bread crumbed and deep-fried served with cranberry sauce

V MELANZANE AL FORNO

Aubergines baked with garlic tomato mozzarella & Parmigiano

GAMBERONI ALL' ORIENTALE

Large prawns deep-fried served with sweet chilli sauce

MAINS**PESCE SPADA ALLA GRIGLIA**

Sword fish steak grilled with lemon and parsley

SUPREMA ALLA SOPHIA

Chicken breast cooked in butter with ham

mozzarella and white wine

SCALOPPINE AI FUNGHI

Veal scaloppini sauté with cherry tomato's white wine and a selection of wild mushrooms

ANATRA AI FRUTTI DI BOSCO

Duck confit with a fruits of the forest sauce

BISTECCA MONTEROSA

Sirloin steak cooked in pink peppercorns wine and cream.

Fish & meat dishes are served with
potatoes and vegetables of the day unless stated otherwise**V PIZZA ORTOLANA**

Tomato mozzarella grilled aubergines and mushrooms

PIZZA PARMA

Tomato mozzarella, rocket salad ad slices of Parma ham

V RISOTTO AI FUNGHI DI BOSCO

Rice baked with wild mushrooms with saffron and vegetable stock.

PAPARDELLE ALLA PAESANA

Wide past ribbons with Napoletana sauce and meat balls

LINGUINE MARSIGLIESE

Special noodles with Cray fish tails. Baby scallops, cherry tomatoes and a hint of garlic

V CANNELLONI RIPIENI

Pancakes filled with ricotta spinach percorino cheese with tomato and cream sauce

PROFITA ROLLS, TIRAMISU, CRÈME BRULEE, HOT APPLE STRUDEL & CREAM**V** denotes a dish suitable for vegetarians (We also carry gluten free pasta)

A 10% service charge will be added to your final bill