

Welcome glass of Sparkling Prosecco on
Arrival
And 3 Courses £18.95*

2 Courses £16.95* including bubbly

* 10% service charge will be added to the final bill.

Book your Graduation Table for lunch or dinner.
If you want this menu you must reserve a table
prior to arrival.



V Vegetarian Dish

VE Vegan Dish

N Nut allergy

We do carry gluten free pasta.

Graduation Menu

STUZZICINO

Marinated olives and home made pizza bread to share

STARTERS

SALMONE CROSTINI

Salmon pate with mascarpone, dill, salt, black pepper topped with sliced smoked salmon served on 3 baguette bites

COPPA DI GAMBERONI

Large Prawns served with mary rose sauce and brown bread

GF VE INSALATA ALLA GRIGLIA

Grilled aubergine, zucchini & peppers served on a bed of salad.

V MELANZANA ALLA PARMIGIANA

Aubergines coated in flour with garlic backed with garlic tomatoe and mozzarella and parmigiano cheese.

GF COZZE ACQUA PAZZA

Fresh mussels cooked with black pepper white wine and aqua di mare

GF ANTIPASTO MISTO

Parma ham, salami mortadella slices with grilled aubergine and mozzarella

V CRESPELLE ALLA RICOTTA

Pancakes filled with ricotta topped with tomato and bechamel

GF BRANZINO E GAMBERETTI *

Fillet of sea bass cooked with king prawns pan fried in white wine..

GF PESCE SPADA ALLA GRIGLIA*

Sword fish steak grilled served with rockeed.

or

GF ALLA PASTORELLA *

Chicken breast cooked in brandy, cream and mushrooms

or

GF STINCOTTO DI ANELLO AL MIELE *

Lamb shank in its own juice with honey and sage

or

GF COSCI DI BUE *

6 oz Rump Steak grilled with pink peppercorn sauce on the side.

*PATATE E LEGUMI DI STAGIONE

Roast Potatoes & seasonal vegetables

V RISOTTO AI FUNGHI DI BOSCO

Rice cooked with mixed wild mushrooms with saffron and vegetable stock.

LINGUINE ALLA MARINARA

Special pasta saute with caldari, mussels, crayfish tails baby prawns clams with ahint of chilli and garlic satined with cherry tomatoes.

VE PENNE PEPPERONATA

Pasta quills with peppers corugetters aubergine tomatoe onions garlic and chilli

V PIZZA CAPRINO

Tomato, mozzarella cheese tomato onions olives and rocket.

AMERICAN HOT

Tomato mozzarella cheese Italian sausage & jalapeno peppers

V TORTELLONI EST

Pasta parcels filled with ricotta & spinach with mushrooms and cream sauce.

TIRAMISU

Home-made Italians style trifle with a strawberry and chocolate sauce

BIGNE AL CIOCCOLATO

Home made puff pastry filled with fresh whipped cream with cream and chocolate sauce

VE SORBETO DAL CIORE

Italians mango, orange and blackcurrant sorbet

VE N PASSIONE AL COCO.

Three Scoops of coconut ice cream with roasted almonds & mango puree

CREME BRULEE

Homemade crème brulee with burned sugar

TORTA BANANA

Home-made banoffie pie, digestive biscuits base, topped with banana, toffee and cream with toffee sauce