



Italian Night
Friday 24th February 2023

Green lentil and Black bean Soup

With bread and butter

Caprese Garlic Bread

Baked ciabatta topped with garlic butter, mozzarella, tomato and basil finished with balsamic vinaigrette

Marinated Fennel, Artichoke and Roquette salad

with parmesan and truffle oil

Fresh Mussels

steamed in their shells with a white wine, tomato and basil sauce

Baked Asparagus Spears

wrapped in prosciutto with salsa Verdi

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**Penne Alfredo**

Penne pasta in a rich cream and parmesan sauce with garlic, fresh herbs and peas

**Pork Saltimbocca**

Pan seared pork loin wrapped in sage and prosciutto served with ratatouille

**Chicken and Asparagus Gnocchi**

tossed with garlic butter chilli and lemon glazed with mozzarella

**Wild Mushroom Risotto**

enhanced with white wine truffle and thyme

**Sicilian Style Tuna Salad**

grilled tuna steak with a tomato, olive, red onion salsa, baby gem salad and a salmoriglio dressing

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Vanilla Pannacotta

with raspberry compote

Affogato

Vanilla ice cream and espresso

Zabaglione

Italian sweet wine and egg dessert

£30 for 3 courses