

TOSCANA DINNER SET MENU

2 COURSES £25.95 - 3 COURSES £29.95

STARTERS

SOUP OF THE DAY

BRUSCHETTA POMODORO E BASILICO

Chargrilled ciabatta bread with datterino tomatoes, garlic, extra virgin olive oil, fresh basil

GAMBERETTI IN SALSA ROSA ED AVOCADO

Prawn cocktail and avocado with maria rosa sauce on a bed of iceberg lettuce

COZZE AL VINO BIANCO

Fresh mussels steamed in white wine, garlic, parsley

POLPETTE DI MANZO E VITELLO

Beef and veal meatballs, tomato sauce, rocket and parmesan

MAIN COURSES

RISOTTO AGLI ASPARAGI

Carnaroli rice with asparagus, asparagus pure finish in butter and parmesan

LINGUINI CON GAMBERONI

Linguini with king prawns, chilli, garlic, prawn bisque

SALMONE CON SPINACI E SALSA ALL'ACETO BALSAMICO E MIELE

Pan fried salmon with steamed spinach, balsamic vinegar and honey

FEGATO ALLA VENEZIANA

Calf liver veneziana style: white onion, balsamic vinegar sauce, served with mashed potatoes

DESSERT

BREAD AND BUTTER PUDDING

CREME CARAMEL

CHEESECAKE

AVAILABLE MONDAY TO THURSDAY

DISCRETIONARY 10% SERVICE CHARGE APPLIES

FOR ALLERGEN INFORMATION SPEAK TO A MEMBER OF THE STAFF