

TOSCANA EASTER SUNDAY MENU

STARTERS CHOICE OF

ZUPPA DI ASPARAGI

Asparagus soup

BURRATA

Creamy buffalo mozzarella, with rocket salad, mixed cherry tomatoes and pearls of vinegar

FUNGHI RIPIENI

Portobello mushroom filled with mincemeat, topped with brie cheese, served in a spicy tomato sauce and green pesto

GAMBERONI D'ACQUA DOLCE

Fresh water tiger prawns, in butter, garlic, white wine, cherry tomato and chilly

CRAY FISH COCKTAIL

Peeled cray fish served on a bed of lettuce, tomato, cucumber, lemon and cocktail sauce

MAIN CHOICE OF

ARROSTO

Roast lamb or roast beef, served with roast potatoes, Yorkshire pudding, gravy and vegetables of the day

MISTO DI PESCE

*Mixed fish platter (sea bass, tiger prawns, and trout),
In garlic, white wine, cherry tomato and lime, served with new potatoes and French beans*

POLLO VALDOSTANA

Breast of chicken, topped with aubergine and mozzarella cheese cooked in tomato sauce and served with saute potatoes and vegetables

VITELLO RIPIENO

Veal filled with spinach and mozzarella cheese cooked in cream and mushroom sauce, served with saute potatoes and vegetables

RISOTTO PRIMAVERA

Risotto with garlic, courgettes, spinach, cherry tomato

TOSCANA EASTER MENU 2 COURSES £ 19.95