

# APERITIVO SET MENU

(Available All Day Every Day)

## Starters

### ZUPPA DEL GIORNO

Soup of the day

### ARANCINI MISTO

A selection of our own meat and cheese risotto arancini served with spicy tomato salsa

### CARPACCIO SALMONE

Slices of smoked salmon with avocado and lime flavoured garlic aioli

### BRUSCHETTA CAPONATA

Toasted ciabatta bread with Sicilian sweet and sour stewed aubergine

### INSALATA ROCCOCO

Sweet roast peppers with a blend of olives, capers, rosemary and mint, finished with crumbled feta cheese

### TUTTO MISTO

A selection of Italian salamis and cured hams with grilled and marinated vegetables with buffalo mozzarella cheese and olive oil

### FOCACCIA

Our own focaccia bread stuffed with Parma ham and buffalo mozzarella, basil flavoured cherry tomatoes drizzled with extra virgin olive oil

## Main Courses

### POLLO DEL GIORNO

Our chicken special of the day

### TAGLIATELLE CON GAMBERETTI

Egg pasta ribbons with baby prawns, sautéed with a spinach and basil pesto, finished with a touch of cream

### RISOTTO SALMONE E ASPARAGI

A smoked salmon and asparagus risotto finished with garlic butter and Parmesan cheese

### RAVIOLI ALLA NORMA

Pasta parcels filled with ricotta cheese, dressed with sautéed aubergine, cherry tomatoes and basil

### VITELLO SALTIMBOCCA

Thin slices of veal topped with Parma ham and buffalo mozzarella cheese with garlic and herb flavoured potatoes

### FILETTO BRANZINO

Fillets of sea bass pan roasted with smoked pancetta and baby peas, flamed with white wine served with minted butter potatoes

### PENNE VULCANO

Small pasta tubes bound with spicy sausage, mushrooms, roasted peppers and red onions with a light tomato salsa

### PEPERONI AL FORNO

Oven roasted sweet peppers filled with herb and mushroom couscous, served with mixed leaf salad

## Desserts

### AMARENA DI CILIEGE

Sweet black cherries served with vanilla ice cream

### PROFITEROLES

Choux pastry balls filled with fresh cream and covered in white chocolate

### HOME-MADE TIRAMISU

Sponge biscuits soaked in coffee and marsala wine, dressed in a sweet mascarpone cream sauce

### STICKY TOFFEE PUDDING

A rich date and toffee sponge served warm with vanilla ice cream

**TWO COURSE MEAL - £17.95 | THREE COURSE MEAL - £21.95**