

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 balls with spicy Tomato sauce

BRUSCHETTONE

Toasted ciabatta bread topped with crushed Tomatoes, Oregano and Basil, thin slices of Parma Ham and Buffalo Mozzarella chese drizzled with Garlic flavoured Olive Oil

INSALATA ROCOCCO (V)

Sweet roasted Peppers with a blend of Olives, Capers, Rosemary and Mint, finished with crumbled Feta cheese

TUTTO MISTO

A selection of Italian Salami and cured Ham with grilled and marinated Vegetables with Buffalo Mozzarella cheese and Olive Oil

COPPA DI GAMBERETTI

Baby Prawns bound with Marie Rose sauce with mixed leaves & Lemon

MAINS

POLLO DEL GIORNO

Chicken of the day (please ask your waiting staff)

TAGLIATELLE CON POLPETTE

Egg pasta ribbons with Lamb & fresh Mint meatballs with a Red Wine and Tomato ragu

BRANZINO

Oven roasted fillet of Seabass with Rosemary, Roasted Peppers and Garlic Potatoes

VITELLO SALTIMBOCCA

Thin slices of Veal, topped with Parma Ham, Buffalo Mozzarella cheese, served with Garlic and Herb Potatoes

RAVIOLI SPINACI (V)

Pasta parcels filled with Ricotta cheese and Spinach, coated with a four Cheese and Broccoli White Wine sauce

RISOTTO SALMONE E ASPARAGI

A smoked Salmon and Asparagus risotto finished with Garlic Butter and Parmesan cheese

CODA DI ROSPO

Monkfish panfried with sicilian Putanesca sauce from Olives, Capers, Garlic, Tomato and White Wine, tossed with spaghetti pasta

DESSERTS

AMARENA DI CILIEGE (V)

Sweet black Cherries served with Vanilla Ice Cream

PROFITEROLES (V)

Choux pastry balls filled with fresh Cream and covered in White Chocolate

HOME-MADE TIRAMISU (V)

Sponge biscuits soaked in Coffee and Marsala Wine, dressed in a sweet Mascarpone cream sauce

STICKY TOFFEE PUDDING (V)

A rich Date and Toffee sponge served warm with Vanilla Ice Cream

TWO COURSES - 17.95, THREE COURSES - 21.95