

# SET PARTY MENU £39

## ANTIPASTI

### POLIPO & PATATE (DF, GF)

Roasted octopus, lemon scented potatoes, homemade octopus mayo and parsley pesto

### CARPACCIO DI BRESAOLA (DFO, GFO)

Bresaola della Valtellina, cherry tomatoes, parmesan shavings and rocket

### ZUPPETTA COZZE & VONGOLE (DF, GFO)

Clams and mussels spicy soup, served with toasted sourdough bread

### VERDURE IN TEMPURA (DF,V,VE)

Fried tempura vegetable with marinara sauce

## PRIMI & SECONDI

### PENNE ARRABIATA (DF, GFO, V, VE)

Penne pasta with handmade tomato sauce and chilli flakes

### SCIALATIELLI DELLA NONNA (GFO)

Handmade scialatielli with local fresh sausage, Italian porcini mushrooms and fresh cherry tomatoes, in a creamy smoked Sorrento provola sauce

### CHICKEN TONKATSU RISOTTO (DFO)

Fried chicken tonkatsu with wild mushrooms risotto and fresh rocket

### SPIGOLA GRATINATA (DF,GFO)

Fresh local lemon gratin seabass, served with sautéed potatoes and lemon mayo

### TAGLIATA DI MANZO (DFO, GF)

Sliced ribeye steak served on a bed of fresh rocket, cherry tomatoes, parmesan shavings and balsamic vinegar glaze

## DOLCI DELLA CASA

### TORTA CAPRESE

Traditional almond and chocolate cake served with toffee ice-cream

### AFFOGATO AL CAFFÈ (DFO, GFO, VEO)

Guernsey vanilla ice-cream, amaretto liqueur and espresso coffee

### POKER DI FORMAGGI (GFO)

Homemade selection of Italian cheeses, served with bread and biscuits

### TIRAMISÙ

Italian espresso tiramisù

### CHEESECAKE

Homemade citrus cheesecake with mixed berry sauce

