

STARTERS

Zuppa Di Broccoli e Zola

Homemade soup of fresh broccoli and gorgonzola cheese.

Insalata Di Gamberetti

Succulent prawns served on a bed of lettuce with marie rose sauce.

Mozzarella Alla Caprese

Fresh sliced mozzarella cheese, fresh tomatoes sliced and dressed with olive oil and fresh basil with balsamic reduction.

Pesciolini Dorati

Deep fried white bait coated with breadcrumbs served with salad garnish and mayonnaise.

MAINS

Pollo Boscaiola

Breast of chicken cooked with onions and mushrooms, cooked in a red wine demi-glacé.

Vitello Alla Valdostana

Escalope of Veal in breadcrumbs golden fried with cooked ham, mozzarella cheese melted on top, with a bed of fresh tomato sauce.

Medaglioni Ai Porcini

Sliced fillet steak cooked with onions, garlic, pancetta, white wine, Porcini mushrooms finished in a cream sauce.

Sea Bass Fillet

Sea bass fillets cooked in a lemon and parsley sauce.

Crespoline Alla Fiorentina

Fresh crepes folded and filled with fresh ricotta cheese, spinach and baked in tomato sauce, with melted mozzarella cheese.

SWEETS

Tiramisu ★ Panna Cotta ★ Cassata

Buon Natale