

£30 for 3 Courses

ANTIPASTI MISTO

**Bruschetta, Prosciutto di Parma, salami, bresaola
Mozzarella, Tomatoes, Asparagus, calamari, zucchini
Garlic bread and olives**

SECONDI PIATTI

Penne con Bufalina e Olive Nere (v)

penne with buffalo mozzarella, tomato, black olives & fresh basil.

Scaloppinadi Vitello alla Milanese con Spaghetti

Breaded veal escalope with spaghetti pomodoro

Branzino con Verdure e Salmoriglio (gf)

grilled sea bass, with vegetables & balsamic-herb dressing

Polletto al Forno con Erbe Aromatiche

herb roasted baby chicken served with roast potatoes

Scaloppina di Vitello alla Milanese con Spaghetti

breaded veal escalope with spaghetti pomodoro

DOLCI

Classic Tiramisu

Savoyard biscuits lightly soaked in a coffee punch, with
mascarpone cheese and amaretto liqueur

Profiteroles

Choux pastry filed with Chantilly cream served with chocolate sauce