

Special Set Menu

Pre-order Form
THREE COURSE MENU £26.50
TWO COURSE MENU £23.50

Minestrone (V+)

Fresh vegetable soup

Funghi trifolati (V)

Mushrooms cooked with extra virgin olive oil, garlic and parsley

Prosciutto e melone

Authentic parma ham and melon

Melanzane all parmigiana

Layers of baked aubergine, tomato, for di latte mozzarella and grana Padano cheese

Sardine all' Aglio

Pan fried sardines served in a garlic and white wine sauce



Salmone agli asparagi

Fillet of salmon in a white wine, cream and fresh asparagus sauce

Pollo ai funghi

Breast of chicken cooked in white wine, garlic and mushroom sauce

Vitello alla pizzaiola

Veal escalope cooked in a tomato, onion, garlic, black olive and caper sauce

ANY PIZZA OR PASTA FROM THE MAIN MENU



Crostata di mele (V)

Apple tart served with vanilla ice cream or vegan ice cream

Panna cotta al carmello

Traditional Piemontese dessert with caramel

Bigne al cioccolato (V)

Profiteroles filled with whipped cream and topped with chocolate sauce

Cassata

Cassata ice cream

Gelato misto

Mixed ice cream

Please tick one starter, one main and a dessert

MINISTRONE (V+)

FUNGHI TRIFOLATI (V)

PROSCIUTTO E MELONE

MELANZANE ALL PARMIGIANA

SARDINE ALL' AGLIO

SALMONE AGLI ASPARAGI)

POLLO AI FUNGHI

VITELLO ALLA PIZZAIOLA

NAME OF ANY PIZZA OR PASTA FROM THE MAIN MENU

CROSTATA DI MELE (V)

PANNA COTTA AL CARMELLO

BIGNE AL CIOCCOLATO (V)

CASSATA

GELATO MISTO

-----cut along the dotted line-----



Please place on the table in front of you

Fold here

Your name

Your starter

Your main

Your dessert

