

## Special Set Menu

Pre-order Form  
THREE COURSE MENU £27.50  
TWO COURSE MENU £24.50

### 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 caramello

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 CARAMELLO

BIGNE AL CIOCCOLATO (V)

CASSATA

GELATO MISTO

cut along the dotted line

Please place on the table in front of you

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Your name

Your starter

Your main

Your dessert

Fold here

