

# Italian Night

FRIDAY 7 JUNE

## ANTI PASTI

*Tuscan Bean Soup* Classic Tuscan soup dressed with basil pesto served with rosemary & sea salt focaccia, dipping oil & vinegar 5.50

*Trio of Sicilian Arancini* (Wild Mushroom, Sun Blushed Tomato & Mozzarella) Risotto balls in crispy bread crumbs served with ratatouille & basil oil 6.50

*Grilled Mediterranean Sardines* Grilled Sardinian sardines with a zesty lemon & caper dressing served with garlic ciabatta 6.50

*Bruschetta* Toasted bread rubbed with garlic, drizzled with olive oil & topped with tomatoes, buffalo mozzarella, basil & chopped olives generously drizzled 6.00

*Salumi board* Salumi meaning salted meats; a selection of salted & cured meats from around Italy served with dressed rocket, cherry tomato chutney, olives & toasted ciabatta 7.95

*Venetian Gamberi Alla Busara* King Prawns in garlic & lemon butter with tomatoes & herbs 7.95

## PESCE

*Grilled Tuna Steak* with saltare potatoes & baby spinach topped with gremolata 16.95

*Pan Fried Sea Bass* with cannellini bean & roasted garlic mash served with char-grilled courgettes & original Alfredo sauce from Rome 15,95

*Seafood Linguini Marinara* Calamari, king prawns, clams & fish in a classic tomato & garlic marinara sauce from Naples topped with rocket and fresh parmesan shavings 14.95

## CARNE

*Spaghetti Bolognese* The classic from Bologna a slow cooked minced beef with red wine tomatoes & herbs served tossed through spaghetti with a wedge of garlic ciabatta 11.95

*Pork Loin Milanese* Straight from Milan, tenderised scaloppini of pork in crispy bread crumbs served with tomato linguini and fresh lemon 13.95

## VEGETARIANO

*Courgette and Saffron Risotto* Coming from the Lombardy region in Northern Italy; risotto with roasted courgettes & saffron topped with rocket & vegetarian pecorino cheese shavings 11.95

*Spinach and Ricotta Canneloni* Pasta stuffed with creamy ricotta & spinach coated with cheese sauce & baked in the oven 11.95

## PIZZA

*Margherita* Buffalo mozzarella, tomatoes & basil 9.95

*Pepperoni* Pepperoni, fresh chillis & red onion 11.95

*Vegan* Sweet potato, artichokes, courgette, mushroom, pine nuts & vegan cheese 11.95

*Quattro Stagioni* Pizza of four quarters: mushroom, capers & anchovies, pepperoni, artichoke 11.95

*Meat Feast* Pepperoni, sausage, smoky bacon, salami & red onion 12.95

*Milano* Salami, roquito peppers topped with chilli oil, dressed rocket & parmesan 11.95

*Fruitti di Mare* Smoked salmon, Atlantic prawns, cherry tomatoes, courgette & creme fraiche 13.95

*Padana* Goat's cheese, roquito peppers, red onion, artichoke & dressed rocket 10.95

## DOLCI 6.50

*Tiramisu* Layers of coffee soaked sponge with masala infused mascarpone cheese topped with cocoa an Italian favourite from Venice in the Veneto region

*Cannoli* Fried Sicilian pastry tubes flavoured with cinnamon and masala filled with sweet creamy ricotta cheese & sprinkled with chocolate

*Vegan Panna Cotta* with Mojito syrup & exotic fruit salad

*Italian Cheese* Gorgonzola, Taleggio & Pecorino, biscuits, chutney, grapes & celery 6.95