

# Ecco il per la tua festa

4 courses for £27.50

## Antipasti

Pane all'aglio - Garlic pizza bread (v)

## Primi

**Bruschetta (v)**

Vine ripened tomatoes, basil and garlic

**Ribbolita (v)**

Tuscan bean and cabbage soup

**Prosciutto**

Parma ham and melon

**Funghi (n) (v)**

Roasted field mushrooms with garlic spinach, goats cheese and pesto

**Asparagi (v)**

Grilled asparagus with poached egg and pecorino cheese

**Fritto misto**

Fried calamari, king prawn, asparagus, roasted garlic mayonnaise

**Caprese (n) (v)**

Vine ripened tomatoes with buffalo mozzarella, basil

**Cesare con pollo**

Gem lettuce, Caesar dressing, shaved parmesan and char grilled chicken

## Secondi

**Fusilli**

Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone

**Troffiette (n)**

Chicken, summer vegetables, parmesan cream and pine nuts

**Spaghetti carbonara**

Italian smoked bacon with parmesan cream, soft poached free range egg

**Rigatoni (n)**

Beef meatballs with tomato sauce

**Penne (n) (v)**

Goats cheese, mushrooms, pine nuts, spinach and pesto

**Risotto ai frutti di mare**

King prawns, squid, mussels and saffron

**Risotto ai funghi (v)**

Mushrooms, garlic and parsley

**Pizza margherita (v)**

Tomato, mozzarella, oregano and basil

**Pizza piccante**

Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil

**Pizza pollo parmigiano**

Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan

**Pizza rustica (n) (v)**

Roast Mediterranean vegetables and goats cheese with rocket, basil pesto and parmesan

**\*Branzino**

Sea bass with flat parsley, garlic and lemon dressing

**\*Pollo**

Chicken with gnocchi, wild mushrooms and garlic butter

**\*Agnello**

Slow cooked lamb shank with tomato, herbs and wild mushrooms

**\*Tagliata di manzo**

10oz rib-eye steak, rocket, roast vine tomato, parmesan and balsamic vinegar (*£3.00 supplement required*)

*\*Please note that fish and meat dishes require side orders*

*Choice of: chips/new potato/seasonal greens/mixed salad. (Extra charge £3.00 per side order)*

## Dolci

**Cioccolatini (v) (n)**

Handmade chocolate truffles flavoured with hazelnut liqueur (6)

**Budino (v)**

Chocolate fudge pudding with vanilla ice cream

**Tiramisu (v)**

Sponge fingers, mascarpone, marsala and coffee liqueur

**Crostata (v) (n)**

Warm fig and pear tart with amaretto ice cream

**Torta di formaggio (n)**

Baked vanilla cheesecake with citrus blueberries

**Panna cotta (n)**

Vanilla cream with mulled fruits

**Gelati - Ice Cream**

**Con biscotti - with biscuit (v) (n)**

Al cioccolato - dark chocolate

Alla vaniglia - vanilla

Alle fragole - strawberry

**Sorbetti - Sorbet (v)**

Al limone - lemon

Al passione - passion fruit

## Vini Bianchi

### Grecanico, Roccamora

Italy, Sicily, 2008

175ml 4.50 250ml 5.75 btl 14.95

### Pinot Grigio, Garganega

Italy, Venetie, 2008/09

175ml 5.00 250ml 6.75 btl 18.25

### Chardonnay, Terrazze della Luna

Italy, Trentino, 2008

175ml 5.25 250ml 7.00 btl 20.00

### Organic Sauvignon Blanc, Adobe

Chile, Emiliana, 2009

175ml 5.50 250ml 7.25 btl 21.00

### Sauvignon Blanc, False Bay

South Africa, Western Cape, 2009

175ml 5.50 250ml 7.50 btl 22.25

### Frascati Superiore, Monte Porzio Catone

Italy, Lazio, 2007

btl 18.75

### Soave Classico, Montresor

Italy, Veneto, 2008

btl 19.50

### Verdicchio Classico, Coste del Molino

Italy, Marche, 2008

btl 20.50

### Vermentino, Tenuta Perolla

Italy, Tuscany, 2008

btl 22.00

### Pinot Grigio, Bottega Vinai

Italy, Trentino, 2008

btl 22.50

### Gavi di Gavi, Nuovo Quadro

Italy, Piedmont, 2008

btl 28.75

### Chablis, La Colombe

France, Burgundy, 2007/08

btl 29.75

### Riesling, Poderi Colla

Italy, Piedmont, 2008

btl 30.75

### Soave Classico, Staforte

Italy, Veneto, 2007

btl 40.00

## Vini Rossi

### Sangiovese, Roccamora

Italy, Sicily, 2008

175ml 4.50 250ml 5.75 btl 14.95

### Montepulciano d'Abruzzo, Ancora

Italy, Abruzzo, 2008

175ml 5.00 250ml 6.75 btl 18.25

### Merlot, Terrazze della Luna

Italy, Trentino, 2007/08

175ml 5.25 250ml 7.00 btl 20.00

### Organic Cabernet Sauvignon, Adobe

Chile, Emiliana, 2008

175ml 5.50 250ml 7.25 btl 21.00

### Shiraz, False Bay

South Africa, Western Cape, 2008

175ml 5.50 250ml 7.50 btl 22.25

### Rioja, Zarabanda

Spain, Rioja, 2007

btl 19.75

### Chianti Rufina, Prunatelli

Italy, Tuscany, 2007

btl 20.50

### Rive Barbera d'Asti

Italy, Piedmont, 2007

btl 25.25

### Valpolicella 'Ripasso' Capitel della Crosara

Italy, Veneto, 2007

btl 25.75

### Pinot Noir, Fonty's Pool

Australia, Pemberton, 2008

btl 28.75

### Chianti Classico, Riserva Villa La Pagliaia

Italy, Tuscany, 2005/06

btl 30.75

### Barolo, Patrizi

Italy, Piedmont, 2005

btl 47.50

### Chianti Classico, Riserva il Grigio, San Felice

Italy, Tuscany, 2005

btl 49.50

### Amarone Classico 'La Colombaia' Montresor

Italy, Veneto, 2004/05

btl 51.75

### Brunello di Montalcino, Castiglion del Bosco

Italy, Montalcino, 2003

btl 68.75

## Vini Rosati

### Sanvigilio Pinot Grigio Blush, Cavit

Italy, Trentino, 2008

175ml 5.25 250ml 7.25 btl 19.50

### Bardolino Chiaretto, Brolo Alto

Italy, Veneto, 2008

175ml 5.75 250ml 7.75 btl 23.00

### Circumstance Cape Coral

South Africa, Stellenbosch, 2009

175ml 6.25 250ml 9.25 btl 28.50

### Chateau Minuty Rose Reserve, Cotes de Provence

France, 2007/08

175ml 7.50 250ml 10.00 btl 30.00

## Champagne & Prosecco

### Prosecco Lunetta, Cavit

Italy, Veneto

125ml 6.00 btl 27.50

### Lallier Grand Cru Grande Reserve nv

125ml 7.75 btl 37.00

### Berlucchi Rose Cuvee Imperiale Max

125ml 8.50 btl 42.25

### Charles Heidsieck Brut Reserve nv

btl 50.00

### Veuve Clicquot Yellow Label Brut nv

btl 52.50

### Charles Heidsieck Rose Reserve nv

btl 70.00

### Veuve Clicquot Rose nv

btl 90.00

### Dom Perignon Reserve 2000

btl 135.00

### Louis Roederer Cristal 2000

btl 295.00