

EVENING SET MENU

Italian breads and olives on arrival

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Fresh asparagus wrapped in Parma ham (optional) baked with butter and parmesan V

Antipasti of Italian hams, salamis and sundried tomatoes

Calamari fritti coated in flour lightly fried served with homemade tartar sauce

Atlantic prawns and melon dressed with cocktail sauce

Insalata tricolore – tomato, mozzarella and avocado drizzled with homemade pesto V

Vitello tonnato – finely slice cold loin of veal topped with a creamy tuna and caper sauce

Handmade ricotta gnocchi with Bolognese

Spinach and ricotta handmade ravioli with butter and sage V

Spaghetti carbonara

Fresh New Forest porcini mushroom lasagne V

(all our pastas are homemade except for the spaghetti)

Chicken picanté – sundried tomatoes, chilli, garlic, white wine and mixed herbs

Slow roasted leg of lamb with red peppers, onion and red wine

Zupetti di Tiger prawns, scallops, calamari and vongole served with rice

Fresh calve's liver Veneziana – white wine, onion and balsamic reduction

Strips of fillet steak stroganoff, brandy, cream and paprika served with rice

Aubergine parmigiana – baked layers of aubergine, tomato and mozzarella V

Served with a medley of fresh vegetables and roasted potatoes or mixed salad

Rich dark chocolate mousse

Traditional mascarpone and espresso tiramisu

Homemade meringue, Chantilly cream and fresh fruit

Zabaglione semi freddo

Conference pear poached in red wine served with cinnamon ice-cream

Chocolate and vanilla Italian ice-cream

3 courses £28

(please note all pastas can be served as a starter or as a main course)

(Children half price. A discretionary 10% service charge will be added to the final bill)