

## EVENING SET MENU

Italian breads and olives on arrival

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Roasted peppers bagna cauda – (if you like anchovies, garlic & olive oil it's a must)  
Fresh asparagus wrapped in Parma ham (optional) baked in the oven with butter & parmesan V  
Calamari fritti coated in flour lightly fried served with homemade tartar sauce  
Prosciutto di Parma e Melone – parma ham and melon  
Avocado and Atlantic prawns served with a cocktail sauce  
Cream of pea soup with Italian speck (optional) V

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Spaghetti alle vongole – cherry tomato, clams, garlic, white wine and chilli  
Troffie alla Genovese – green beans, pesto, potato and pine nuts V  
Carlo's porcini mushroom handmade ravioli with butter and sage V  
Handmade ricotta gnocchi baked with Italian cheeses and gratinée V

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Zupetta di tiger prawns, scallops, calamari & vongole served with rice  
Bistecca al pepe – sirloin steak, brandy, cream and black peppercorn sauce  
Breast of chicken valdostana – topped with Italian cooked ham, Fontina cheese  
and a delicate tomato sauce  
Loin of Surrey pork, white wine, cream and mushroom sauce  
Welsh leg of lamb slow roasted with red peppers, onion and red wine  
Pumpkin and leek tart on a bed of mixed leaves served with zucchini fritti V

Served with a medley of fresh vegetables and roasted potatoes or mixed salad  
Deep fried zucchini £3.20 extra                      Fresh spinach £3.80 extra

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Homemade meringue, Chantilly cream and fresh fruit  
Carpaccio of fresh pineapple with a caramel and grand marnier sauce  
Traditional mascarpone and espresso tiramisú  
Crêpe suzette  
Rich dark chocolate mousse  
Sicilian lemon and mascarpone cheesecake

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)