



## PARTY MENU

Garlic Bread



Calamari fritti – lightly fried and served with homemade tartar sauce

Avocado and Atlantic prawn salad dressed with cocktail sauce

Aubergine Parmigiana – baked layers of fresh tomato, mozzarella and aubergine V

Our homemade chicken liver and pork paté with caramelised red onions and warm toast

Mozzarella in carrozza – coated in breadcrumbs lightly fried and served on a warm spicy tomato sauce V

Best parma ham and melon

Spaghetti amatriciana – fresh tomato, garlic, bacon and onion



Marinated medallions of pork fillet pan fried in brandy & wine finished in a balsamic reduction

Breast of chicken cooked with a mushroom, white wine and cream sauce

Mediterranean seafood risotto

Carlo's porcini and cream of white truffle handmade ravioli V

Baked fillet of seabass, topped with fine herbs & crusted potato drizzled with lemon scented olive oil

Welsh leg of lamb abbacchio – slowly roasted with red wine, red peppers and onion

Traditional homemade fresh pasta beef lasagne

Escalope of veal milanese served with spaghetti pomodoro



Medley of fresh vegetables and roasted potatoes or salad



Rich dark chocolate mousse with caramelised orange peel

Homemade lemon and amaretti cheesecake

Classic Italian tiramisú with espresso and mascarpone

Poached William pear in chianti served with cinnamon ice-cream and amaretti biscotti

Selection of Italian ice-cream or sorbet

Homemade meringue, fresh fruit, vanilla ice-cream and Chantilly cream

Crêpes Suzette served with vanilla ice-cream

Monday – Thursday £21.90

Friday and Saturday £25.90

(a 10% discretionary service charge will be added to your final bill)