



Italia



RISTORANTE & PIZZERIA

ENTRATE

ZUPPA DI PASTINACA
(V/GF/VEGAN OPTION AVAILABLE)
HOMEMADE ORGANIC PARSNIP & NUTMEG SOUP
(£3.00)

BRUSCHETTA ITALIANO
TOASTED BREAD TOPPED WITH FRESH BUFFALO MOZZARELLA & CURED PARMA HAM
(£3.00)

ANTIPASTI

SALMONE AFFUMICATO (GF)
SMOKED SALMON TOPPED WITH RED ONIONS, GHERKINS, FRESH DILL & CAPERS
GARNISHED WITH LEMON DRESSING & BASIL
(£5.95)

VERDURE ALLA GRIGLIA (VG/GF)
GRILLED COURGETTE, PEPPERS & AUBERGINE ON A BED OF WILD ROCKET, FRESH
GARLIC & MINT
GLAZED WITH A RICH BALSAMIC REDUCTION
(£4.95)

PRINCIPALI

PROSCIUTTO DI NATALE (GF)
HONEY AND SUGAR GLAZED ROASTED HAM, SERVED WITH AN ASSORTMENT OF
WINTER VEGETABLES
(£14.95)

ARROSTO DI NOCI (VG/N)
HOMEMADE DELUXE NUT ROAST MADE WITH MIXED NUTS, CELERY, CARROTS &
SHALLOTS BAKED INTO A LOAF
SERVED WITH AN ASSORTMENT OF WINTER VEGETABLES & A HOMEMADE VEGETABLE
GRAVY
(£12.95)

DOLCI

TAGLIERE DI FORMAGGI (N)
A SELECTION OF 3 CHEESES, SERVED WITH CRACKERS, HONEY, MIXED OLIVES AND
NUTS
(£7.95)

MOUSSE DI MENTA E CIOCCOLATO (V)
MINT & DARK CHOCOLATE MOUSSE SERVED WITH A HAZELNUT GETALO TRUFFLE
GARNISHED WITH CARAMEL SAUCE
(£6.50) (N)

PLEASE BE AWARE THAT DUE TO THE PRESENCE OF SOME INGREDIENTS USED IN OUR KITCHEN
WE CAN NEVER GUARANTEE THAT A DISH IS COMPLETELY FREE FROM ALLERGENS

V:VEGETARIAN VG:VEGAN N:CONTAINS NUTS

