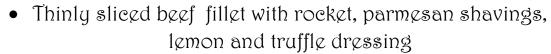




APPETIZER



- Burrata on a bed of rocket with honey & thyme roasted peach, pomegranate & toasted almond flakes s/w balsamic dressing
- Slow-cooked baby octopus with garlie, chilli, thyme in a rich tomato & red wine sauce s/w toasted garlie bread

MAIN COURSE

- Tortelloni filled pink prawns with mussels, cherry tomatoes, chilli, garlic and white wine sauce
- Grilled fillet of Swordfish with peas pure, s/w fennel, baby spinach and orange salad
- Slow-cooked veal shin(ossobuco) in a red wine, vegetables
 & tomato sauce served with creamy parmesan polenta

DESSERT

- Tiramisu'
- Home-made Panettone served with chocolate sauce
- Profiterol filled with crema pasticeera, served with chocolate sauce.
 - leg ergams



2 courses £34.95



