

**DOLCI**  
(Desserts)

**CASSATA ICE CREAM SPONGE LAYERED**  
*(Contain pistachio nut ice cream & dairy produce)*

**ALMOND WHITE CHOCOLATE TORTE**  
*(Gluten free, contain dairy produce, nuts, cooked eggs)*

**CHOCOLATE NEMESIS**  
flour less, part mousse & part souffle'  
*(Gluten free, contain dairy produce & cooked eggs)*

**TIRAMISU**  
*(Coffee tiramisu, contain dairy produce & cooked eggs)*

**CAFFE' E TE'**  
(Selection of coffees or herbal teas)



**MOTHER'S DAY LUNCH**  
Sunday 22 of March 2020

## Starters

### **Timballo di Granchio e Salmone Affumicato**

Smoked salmon, crab timbale dressed in grain mustard & mayonnaise

### **(N) Insalata Di Anatra Affumicata**

Smoked duck breast, beetroot & butternut squash cubes  
Mixed leaves, pine kernels, drizzled with citrus-ginger dressing

### **Rana Pescatrice Con Gamberoni**

Pan roasted fillet of monkfish & king prawns (*shelled & peeled*)  
in Sicilian relish sauce and fresh herbs

### **(V) Funghi di Stagione Con Caprino**

Wild mushrooms pan-fried with shallots, in delicata pumpkin  
sauce scented with sage, topped with goat cheese

### **Gnocchi Al Ragu' di Salsiccia Toscana**

Homemade potato gnocchi served with slow-cooked fresh tuscan  
Sausage ragout, topped with crispy chorizo

## Main Course

### **Spigola e Triglia Con Insalata di Agrumi**

Pan roasted sea bass & red mullet fillets, citrus fruit & red  
Onion salad, white wine sauce and fresh mint

### **Bistecca Ai Ferri Con Portobello Gratinato**

Barbecued sirloin of beef in red wine sauce with portobello  
mushroom & gorgonzola cheese in gratin

### **Paillard di Pollo**

Marinated & grilled chicken breast, roasted cherry tomatoes,  
capers, rocket & parmesan, pizza style sauce drizzling

### **Agnello con Verdure Grigliate e Salsa Al Rosmarino**

Roasted lamb cutlets & grilled vegetables, in Rosemary,  
taggiasche olives & cumberland sauce

### **Cervo Al Pepe Nero e Cavolo Rosso**

Peppered venison medallions on its own jus with madeira, fresh  
thyme, garnished with slow cooked & spiced red cabbage

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**FRESH SELECTION OF MARKET VEGETABLES & POTATOES**

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**DESSERTS & COFFEES OR TEA**

£. 34.00 per person (Inclusive of Vat)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL