

## PRIVATE DINING - DINNER MENU THREE COURSES 34.90

APERITIF...

**Glass of prosecco on arrival** - Prosecco Batiso DOC

STARTERS...

**Goat's Cheese Tart** - Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts, balsamic reduction V

**Paté di Fegato** - Wild mushroom & chicken liver paté with rustic bread & red onion marmalade

**Funghi al Gorgonzola** - Oven baked portobello mushrooms with gorgonzola & mozzarella, served with rustic bread V

**Funghi Fritti** - Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise V

**Crostini con Salmone** - Smoked salmon & lemon dill mascarpone on toasted sourdough, with lemon zest & crispy capers

**Calamari Fritti** - Crispy fried calamari served with a wedge of lime & tartar sauce

MAIN COURSE...

**Branzino** - Fillet of sea bass on crushed new potatoes with peas & spinach, finished with a tiger prawn, cream & white wine sauce

**Lamb Ragu Pappardelle** - Fettuccini pasta with slow roasted lamb ragu, finished with aged parmesan & crispy rosemary

**Veal Milanese** - Pan-fried veal in crispy polenta breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad

**Linguine Pescatore** - Mussels, clams, calamari & tiger prawns with cherry tomatoes in a white wine, garlic & parsley sauce

**Conchiglioni con Pollo** - Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a cream & white wine sauce

**Pollo Piccante** - Chicken breast with red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with sweet potato fries

**Mediterranean Vegetable Risotto** - Roasted mediterranean vegetable risotto in a light tomato sauce with a touch of chilli

**Rib Eye steak** - Char-grilled 280g Rib Eye steak served with peppercorn sauce & french fries (£5.00 supplement)

**Wild Mushroom Ravioli** - Hand-made ravioli filled with wild mushrooms in a light butter sauce, scattered with wild mushrooms & grated parmesan

DESSERT...

**Tiramisu** - Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

**Tre Cioccolato** - Three layered chocolate dessert consisting of milk chocolate, ferrero & white chocolate foam

**Cherry Yoghurt Semifreddo Torte** - Frozen yoghurt on a toffee biscuit base topped with wild cherries

**Strawberry Cheesecake** - Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

**Tea & Coffee** - With amaretti biscuits

Our Private dining menu is for tables of eight & above ~ A discretionary 10% service charge is added to the bill. This goes directly to our staff.