



Appetizers

Bruschetta Al Funghi

Pan fried mushrooms with white wine, garlic,
fresh herbs with balsamic glaze

Tommo e Faggioli

Tuna and bean salad with boiled egg
and various pickled veg on Focaccia bread

Antipasto Classico

A traditional selection of Italian meats, cheese
and an assortment of pickled veg

Mains

Rotollo Di Pollo with Parma ham

Chicken breast fillet with Parma ham, mozzarella and
sun dried tomatoes served on a bed of spinach

Haddock in Pizzaiola Sauce

Haddock cooked in a tomato red wine sauce with
capers and black olives (with pips)

Served with Linguine pasta and Langoustine

Spaghetti Mare

Mussels, clams, prawns and tuna cooked in a fresh tomato wine sauce
and fresh herbs with toasted bread

Vegetarian and gluten free dishes are available on special request from the Chef

Desserts

Tiramisu homemade coffee flavoured Italian Dessert made with double cream,
chocolate and mascarpone

Torta Di Limone

Lemon cake with a sweet aroma and soft consistency
served with Gelate ice cream

Selection of Italian Gelate ice cream