



Celebration Dinner for Two

£105.00

Breads and nibbles on arrival with a glass of Prosecco

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Bruschetta (V) – Toasted Italian bread with marinated chopped tomatoes

Insalata Caprese (V) – fresh tomato and mozzarella salad with basil oil

Gamberoni Indivolati – sautéed king prawns with tomato and chilli sauce

Zuppa del Giorno – soup of the day

Pate della casa – chicken liver pate with onion chutney

Antipasto Corvina for two- a selection of cold Italian cured meats with olives, bread and other Italian classics

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Spaghetti Pescatore-pasta with a mix of seafood in a rich tomato sauce

Penne Norcina – one of our more popular dishes with sausage, peppers cream and tomato

Spigola al limone e rosmarino – panfried seabass fillets with a lemon rosemary and white wine sauce served with potatoes and veg

Pollo Milanese o Funghi Crema – pan fried breaded chicken with spaghetti Napoli or with a mushroom and cream sauce and served with potatoes and veg

Scaloppne Dragonella – pan fried veal with tarragon, wild mushroom and cream sauce served with potatoes and veg

Filletto al pepe – prime fillet of beef with a creamy peppercorn sauce (£5.00 supplement)

Pizza Desideria – any two toppings on a margherita pizza

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Pannacotta dello chef – chef's flavour of pannacotta

Coppa fragola – strawberry ice cream sundae with melba sauce and cream

Tiramisu – mascarpone and zabaglione cream, over coffee sponge fingers

Choice of a Bottle of Pinot Grigio (white) or a bottle of Montepulciano D'Abruzzo (red)