

## Sample Weekend Chef's Recommendation

### Cocktail special

Summer Paradise £6.50

Vodka, Apple schnapps, Apple juice, Earl grey tea, Passion fruit syrup

### Starters

Vongole e chorizo (d) (o) (su) £7.95

Razor clams, chorizo sausage, cannellini beans, white wine, garlic & parsley sauce

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Bruschetta alla veneziana (d) (g) (e) (su) £6.95

Ciabatta bread, seared calves liver, shallots, Marsala wine, butter & sage

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Ravioli di spinaci (g) (d) (e) £6.50

Spinach ravioli with dolce latte sauce

### Main Courses

Pesce spada alla griglia (f) (su) £14.50

Grilled swordfish steak, jersey royal potatoes, beans tossed in chilli, salsa verde

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Risotto di mare (f) © (o) (d) (su) £12.50

Scallops, green lip mussels, prawns, squid & touch of bisque risotto

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Porchetta pressata (n) (m) (su) £13.50

Pork belly, chicory salad tossed in honey mustard dressing, pickled veg, crushed hazelnuts

### Dessert

Involentino di cioccolato (d) (g) (e) £5.50

Jam roulade, chocolate glaze, marshmallows & raspberry coulis

### Wine of the Month

Biferno Rosso Riserva £21.50

The bouquet is complex and intense with hints of blackberry jam. On the palate the wine is velvety and harmonious with pleasant, firm tannins

**BUON APPETITO!**