

# Graduation Week Set Menu

Two courses set menu from 16pp

## **Minestrone alla Genovese**

A classic, thick famous Italian vegetable soup

## **Insalata di Gamberetti e Salmone**

Juicy tiger prawns & oak smoked salmon served on a bed of fresh mixed leaves with a home-made tomato, ginger and sweet chilli salsa.

## **Paté di Campagna**

A rich smooth home-made chicken liver and porcini mushroom paté served with toasted bread

## **Pear walnut & gorgonzola**

Mixed crispy leaves, cherry tomatoes, walnuts pear and gorgonzola cheese sprinkled with dry cranberries, pumpkin seeds and ginger and apple cider vinaigrette

## **Spaghetti dello Chef**

The healthier choice with extra virgin olive oil, fresh garlic, cherry tomatoes, fresh chilli, basil, and peppery rocket topped with Parmiggiano shavings

## **Tagliatelle all' Amatriciana or Bolognese**

A sauce comprising of slow cooked onions, bacon, our classic Napoli tomato sauce and chilli, hot Or our uncompromised traditional and unique Bolognese ragout.

## **Panzerotti al Pomodoro v**

Pasta filled with ricotta cheese and spinach in our classic tomato Napoli sauce topped with basil extra virgin olive oil.

## **Penne al Salmone e Vodka**

Short pasta with a Smoked salmon, cream, Napoli tomato & Vodka sauce.

## **Pizza vegetariana or Montanara**

Tomato, mozzarella, char grilled marinated zucchini & aubergines, roasted sweet peppers, and cherry tomatoes or Tomato, mozzarella, Parma ham and Parmiggiano cheese shavings.

Following main courses carry 4 supplement. All following dishes are served with two vegetables and roasted potatoes.

## **Seabream con Pomodori freschi**

Sea bream fillets pan cooked in white wine, virgin olive oil, herbs, garlic and fresh chopped tomatoes.

## **Salmone al Pepe Rosa**

Chunky meaty pieces of salmon with a mildly spicy creamy pink peppercorn sauce

## **Petto di pollo alla Valdostana**

Grilled chicken breast topped with Parma ham, Napoli tomato sauce and melted mozzarella.

## **Arrosto di Agnello al vino rosso**

Slowly roasted leg of lamb cooked with red wine garlic and rosemary.

## **Desserts add 5 – all home-made of course**

### **Gelato**

Vanilla, Rich Colombian Chocolate or Strawberry

### **Tiramisú**

Savoardi biscotti soaked with quality Italian espresso, covered with Mascarpone and coffee cream with a cocoa powder dusting.

### **Sticky Toffee Pudding**

Home made with finely chopped dates, covered in a rich toffee sauce served with Vanilla gelato.

Menu may be subject to alterations and changes without prior notice if the chef requires to do so.