

# SILVER SET MENU

2 COURSE £29.95

3 COURSE £37.95

WELCOME GLASS OF PROSECCO £4.50PP

SHARING BREAD SELECTION £3PP

## STARTERS

### CALAMARI FRITTI

Fried Squid in a light batter with a lemon mayonnaise & chilli.

### BRUSCHETTA

Homemade toasted bread topped tomatoes, olive oil, basil and garlic.

### FUNGHI ALL'AGLIO

Breaded mushrooms with garlic mayo.

### MINISTRONE

Homemade vegetable soup

### PATE DELLA CASA

Smooth chicken liver pate served with toasted bread & onion chutney

## MAINS

### POLLO FUNGHI

Chicken breast in a wild mushroom sauce with seasonal vegetables & Truffle infused mash

### GAMBERONI PICCANTE

King prawns sauteed in tomato, chilli, garlic & white wine. Served with a lemon & parsley risotto

### PENNE AMATRICIANA

Bacon, onions, tomatoes, garlic and a touch of cream.

### RAVIOLI AURORA

Ricotta & spinach filled pasta in a tomato & cream sauce

### PIZZA OF YOUR CHOICE

Any 2 toppings

## DESSERTS

### TIRAMISU

Italian dessert with Savoiardi biscuits mascarpone cheese & Tia Maria.

### CHEESECAKE

New York style with a mixed berry coulis

### CHOCOLATE FUDGE CAKE

Served warm with cream or ice cream

### ICE CREAM

choose 2 scoops from our selection

### SALTED CARAMEL PROFITEROLES

Profiteroles filled with a salted butter caramel cream topped with crunchy chocolate.

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, NOT ALL INGREDIENTS MAY BE LISTED

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL.