



## *Italian Evening Meal*

*Friday 17<sup>th</sup> February 2012 - dining from 7pm*

### *Starters*

#### *Minestrone Soup*

*A classic hearty Italian vegetable soup served with warm ciabatta*

#### *Antipasti*

*(For two to share)*

*A selection of cured meats, continental cheese, warm ciabatta & olives*

#### *Bruschetta*

*A selection of bruschetta with various toppings*

#### *Insalata Caprese*

*A simple yet delicious Italian salad of mozzarella, tomatoes, olive oil and fresh basil served with warm garlic infused ciabatta*

### *Main Courses*

#### *Tagliatelle Al Ragù*

*Homemade tagliatelle smothered in a creamy bolognese sauce*

#### *Pollo alla Romana*

*Corn-fed chicken breast topped with a rich roasted tomato & pepper sauce*

#### *Spigola in Barchetta*

*Roasted sea bass served with an Italian Salsa*

#### *Involtini al Sugo*

*Beef escalope stuffed with sage and Parma ham in a rich red wine sauce*

#### *Verdure al forno*

*Mixed mediterranean vegetables baked in a creamy cheese sauce*

*All served with crushed new potatoes and roasted vegetables*

### *Dolci-Desserts*

#### *Home-made Tiramisu*

*Or*

#### *A duo of desserts*

*(a small slice of two of our delicious homemade desserts)*

*Or*

*Simply choose a generous portion of one of our delicious homemade desserts*

#### *Coffee or Tea*

*served with homemade chocolate truffles*

***£22.95 per person***

*(Includes a complimentary glass of wine or local beer on arrival)*