

THE "MEDITERRANEAN LOVE AFFAIR" MENU

PRIMI - STARTER

Arancini al tartufo

Crispy truffled mushroom risotto balls topped with a tomato reduction and shaved parmesan, served with a light parmesan cream.

Salsiccia e halloumi

Flavoursome Spanish chorizo and Greek halloumi skewers, served with a refreshing Tzatziki dip.

Miele capra

Melted goats cheese with organic honey, walnuts, sunblush tomatoes and toasted focaccia.

Calamari fritti

Crispy salt & pepper crust squid with garlic mayo dip and fresh lemon.

Polpette al tartufo

Succulent beef meatballs in a rich truffle-infused tomato sauce, crowned with shaved Parmesan with toasted focaccia.

Crespolinno

Fresh pizza dough rolled with mozzarella, chorizo sausage and chopped tomatoes, baked in the oven.

SECONDI - MAIN

Pollo cacciatore

Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sunblush tomatoes, red wine and fresh chillies, served with sauteed potatoes and mixed vegetables.

Pollo tartufo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil, served with sauteed potatoes and mixed vegetables.

Salmone Limone

Succulent salmon fillet, prawns and roasted asparagus with a velvety lemon and herb cream sauce on a bed of buttery mash.

Filetto di manzo

Prime 10oz fillet steak cooked to your liking. Choose from peppercorn or Diane sauce. (Served with mixed seasonal vegetables)

Linguini con gamberoni

Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.

Salsiccia pizza

Stone baked pizza with chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.

Lasagne al forno - Cannelloni spinaci - Vegan lasagne

Choose from our Classic home made Lasagna with Beef mince - Ricotta cheese and spinach cannelloni or Vegan Lasagna.

DOLCI - DESSERT

Dolce abbraccio fondente - SHARING PLATTER FOR 2

Indulge in the ultimate romantic treat with our "Dolce Abbraccio Fondente." This sharing dessert for two features a luxurious, warm melted chocolate fondue, served alongside a medley of fresh strawberries and fruits, fluffy marshmallows, macaroons and delicate amaretti biscuits.

Lotus biscoff cheesecake

Vanilla & Lotus Biscoff cheesecake covered with Biscoff spread & crumb, on a crunchy biscuit base, with Italian vanilla ice cream.

Lemon meringue

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream.

Profiteroles scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream.

Gluten free and Vegan dishes available. Please speak to a member of staff if you have any food intolerances or food allergies for alternative options.