## THREE COURSES FOR TWO

With a glass of wine ( 175 ml )

## STARTERS

## GARLIC BREAD © © *

Served with or without mozzarella
New bruschetta © (
Plum tomatoes on the vine with pesto,
garlic, basil and red onion on garlic bread

## MOZZARELLA IN BREADCRUMBS ©

Served with pomodoro sauce
GIANT MEATBALLS © © ${ }^{*}$
With a traditional mix of rose veal, beef, pork, pancetta,
fennel and parsley. Finished with pomodoro sauce

## MAINS

## PIZZA

MARGHERITA ( No***
Tomato and mozzarella, garnished with basil

## VESUVIO © ${ }^{*}$

Double pepperoni, red chillies (or sweet roquito chillies), tomato and mozzarella
GOAT'S CHEESE \& RED PEPPER $\boldsymbol{V}$ ©*
With spinach, sun-blushed tomatoes, mozzarella and olives on a roasted red pepper tapenade base

Make it a prestigio pizza for just t3

## SALAD

CLASSIC CAESAR © ${ }^{*}$ * $\mathbb{C}$
Baby gem and cos lettuce, cherry tomatoes, egg, croutons, Italian cheese and Caesar dressing. Served with or without chicken

## PASTA AND RISOTTO

SPAGHETTI CARBONARA © © * ${ }^{*}$
Pancetta in a carbonara sauce with crispy prosciutto and parsley
PENNE ARRABIATA ( © © ${ }^{*}$ *
With chilli, garlic and parsley in a pomodoro sauce
SPAGHETTI BOLOGNESE © © ${ }^{*}$
Our traditional slow cooked beef ragù with tomatoes, celery, onions, carrots, garlic and Italian herbs

## DESSERT

## STICKY TOFFEE PUDDING © ©

Served with hot butterscotch sauce and vanilla ice cream
SELECTION OF ICE CREAM © © $\mathbb{N}^{*}$
Choose 2 scoops of vanilla, strawberry or chocolate

## TIRAMISU ©

The classic Italian treat with espresso, cocoa and mascarpone

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