1 CLASSIC ITALY MENU

## CHOOSE YOUR WINE

(One Bottle Per Person)
Please ask your host for this evenings wine selection
(Please feel free to take your wine home if you don't wish to finish it at the table)

ANTIPASTI SHARING STARTER<br>Buffalo Mozzarella, Roasted Red Peppers, Mixed Olives, Salami Milano, Rustic Bread, Italian Meatballs, Crispy Breaded Mushrooms with Garlic Mayonnaise

## CHOOSE YOUR MAIN

## Pasta \& Risotto

## Spaghetti \& Meatballs <br> Our hand-made slow cooked

 signature pork \& beef meatballs in a red wine \& tomato sauce with a touch of chilli
## Penne Arrabbiata

Penne pasta with our signature pomodoro sauce, basil, garlic, chilli \& cherry tomatoes (v)

## Spaghetti Carbonara

A classic Italian dish made with smoked pancetta, egg, parmesan \& cream

Fettuccine Giardino
Goat's cheese, courgettes, peas
\& wilted spinach in a cream \& white wine sauce with vegetarian 'parmigiano' (v)

## Bucatini Amatriciana

Bucatini pasta with crispy pancetta
\& red onion in a cherry tomato sauce

## Penne Toscana

Stone oven baked pasta with chicken, mushrooms \& garlic in a cream \& tomato sauce with melted mozzarella cheese

## Spinach \& Ricotta Ravioli

Hand-made spinach \& ricotta ravioli in a white wine \& cherry tomato sauce with, baby basil \& vegetarian 'parmigiano' (v)

## Spaghetti Bolognese

Meat ragu made with minced beef, red wine \& tomato

## Risotto Vegetariana

Roasted Mediterranean vegetable risotto in a light tomato sauce
with a touch of chilli (v)

Pizza<br>Hand stretched \& baked in a stone based oven<br>Choose Any 3 Toppings<br>Roasted red peppers I Mushrooms I Caramelised Onion I Goat's Cheese I Gorgonzola I Spinach Fresh Chillies I Olives I Italian Sausage I Pepperoni I Salami Milano I Oak Smoked Ham<br>Meat \& Fish<br>(3.00 supplement)<br>Branzino - Fillet of sea bass with tiger prawns in a lemon butter, dill \& white wine<br>sauce on crushed new potatoes with baby spinach \& peas<br>Veal Milanese - Pan-fried veal in polenta \& parmesan breadcrumbs with spaghetti pomodoro \& salad garnish<br>Char-Grilled Marinated Half Chicken - With spiced 'Nduja sausage, roasted red peppers, onions \& chilli in rosemary, red wine \& tomato sauce, served with french fries

