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## STARTERS

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**Fegatini alla Veneziana** | Sautéed chicken livers with onions and chilli

**Melone Fantasia (v)** | Seasonal melon and exotic fruits, served with a fruit coulis

**Funghi Ripieni (v)** | Mushrooms filled with garlic butter and breadcrumbs

**Spicy Chicken Wings** | Served in a garlic and chilli sauce

**Smoked salmon and prawns** | Served on a bed of salad leaves with marie rose sauce

**Brie (v)** | Deep fried brie served with cranberry sauce

**Italian Antipasto** | A selection of cured Italian meats

**Paté Della Casa** | Homemade paté

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## MAINS

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**Pollo Diane** | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

**Pollo alla Crema** | Chicken breast cooked with onions, mushrooms, white wine and fresh cream

**Salmon Thermidor** | Fillets of salmon served in a crayfish and thermidor sauce

**Steak Diane** | thinly pounded sirloin steak, cooked with mushrooms, onions and French mustard finished with cream and wine

**Scaloppine Pizzaiola** | Pork tender loin in a tomato, garlic, olives, capers and white wine sauce

**Pizza Diavola** | Spicy salami

**Pizza Romana** | Ham and mushrooms

**Lasagne al Forno** | Layers of pasta with bolognese sauce

**Tortelloni di Ricotta e Spinaci (v)** | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

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## DESSERT

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**Mixed Berry Meringue Nest** or **Chocolate Fudge Cake**

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## TO FINISH

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**Coffee**