

Prosecco Summer Menu 2008

ANTIPASTI

	starter / main
English asparagus, parmesan & balsamic red pesto	7.50 /13.50
Chicken liver pate, homemade chutney, ciabatta toast	5.50
Baby octopus, celery, roasted vine tomatoes	5.75
Mediterranean fish cakes, tomato salsa	6.75 /10.75
Soup of the day	5.00
Watermelon and Mozzarella with black pepper dressing	5.50

PASTA & PRIMI

Homemade Gnocchi, pomodoro, basil and parmesan	6.00 / 9.00
Pappardelle with shredded roast duck in thyme sauce	7.50 /10.50
Ravioli, filled with zucchini& ricotta in light cream and saffron sauce	7.00 /10.00
Linguine with Cornish mussels, chillies and Prosecco	12.50
Homemade gnocchi with creamy Dolcelatte sauce	6.00/9.00

SECONDI/ MAIN COURSES

Field mushroom & parmesan Risotto,	12.00
English fillet of beef with Red wine or Green peppercorn sauce	18.50
Sea Bream (filleted) with Panzanella Tuscan bread salad	16.00
French style Beef tartare,	19.00
Chicken wrapped in Tyrolean ham& sage, warm capponata salad	11.50
Pork belly with 3 salsa accompaniments' verde, apple, chilli	13.00
Char grilled prawns with roasted chilli sauce	15.50

SIDE DISHES

Bread and olives	Green beans and tomato salad	
Mange tout al burro	Chips like my grandma's	
New Potatoes	Mixed salad	
Sugar snaps	Green Salad	All sides @ £2.25

DOLCI

Venetian "sgroppino" a delicious blend of Prosecco, vodka, lemon sorbet and crushed ice.

This can be enjoyed as a dessert, aperitif or an excellent palate cleanser between food courses

Available Half carafe 2 persons £9.00 I carafe 4 persons £17.00

English Strawberries, cream and Prosecco jelly	5.50
Classic homemade Tiramisu`	5.50
Chocolate Paradiso	6.00
Ice cream and sorbet	4.50
Pannacotta, peach scented grappa	5.00
Biscotti Cantuccini and Vin Santo	5.00
Italian Cheese plate Chutney and biscuits	7.00

Service is not included except on groups of six or more people