



## **STARTERS**

### **Zuppa (v)**

*Seasonal pearl barley and vegetable soup served with crouton bread and homemade pesto*

### **Pâté di Felgato di Pollo**

*Chicken liver pâté served with toasted ciabatta bread and homemade pepper marmalade*

### **Asparagi (gf)**

*Fresh asparagus wrapped in Parma ham, served on a bed of fresh cherry tomatoes, garlic, onions, coriander and drizzled in extra virgin olive oil*

### **Cozze (gf)**

*Baked green shell mussels coated in a spinach Mornay sauce*

### **Formaggio di Capra (v)**

*Grilled goats' cheese topped with roasted sweet peppers and Italian pesto, served with toasted ciabatta bread*

### **Bresaola (gf)**

*Italian-cured bresaola on a bed of rocket and Parmesan shavings, drizzled with fresh lemon and extra virgin olive oil*

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## **MAINS**

### **Torta di Bistecca**

*Beef, vegetables and beans stewed in ale with a puff pastry lid*

### **Lonza di Maiale**

*Pan-fried pork loin coated in marinated bread crumbs and served with a creamy Gorgonzola sauce*

### **Petto di Pollo (gf)**

*Ginger, lemon and chilli chicken served with seasonal vegetables or chips*

### **Place Filetto (gf)**

*Pan-fried plaice served on a bed of garlic-fried rice with a wine and cherry tomato sauce*

### **Risotto Zafferano (v)**

*Saffron risotto served with pan-fried vegetables and Parmesan*

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## **DESSERTS**

### **Panettone (v)**

*Baked panettone bread and butter pudding with limoncello*

### **Mousse di Cioccolato (gf)**

*Chocolate mousse topped with Chantilly cream*

### **Torta di Formaggio**

*Vanilla cheesecake topped with fruit of the forest*

### **Formagio (v)**

*Mix of local and International cheese, served with biscuits and a tomato chutney*