# Italian Night Menu

2 Courses - £30.00 3 Courses - £40.00

## Un Morso

Focaccia Bread, Olives, Olive Oil and Balsamic and Sun-dried Tomatoes

## Antipasti

Arancini Milanese w/ Tomato and Basil Sauce and Fresh Parmesan (V)
Crispy Breaded Saffron and Parmesan Risotto Balls

Zuppo Tuscano w/ Ciabatta Roll and Fresh Parmesan
Tuscan Soup with Italian Fennel Sausage, Bacon, Garlic, Potatoes and Cream

Stuffed Baby Squid w/ Tomato, Caper and Olive Sauce
Finished with Parsley Oil

Classic Caprese Salad (V)
Heritage Tomatoes, Buffalo Mozzarella, Basil and Olive Oil

## Pasti Principali

Ossobuco w/ Creamy Polenta and Italian Parsley
Shank of Beef slow cooked w/ Vegetables, Red Wine and Tomatoes

Traditional Style Tagliatelle Carbonara
w/ Pancetta, Parmesan, Egg Yolk and Black Pepper

Traditional Cacio Pepe Tagliatelle (V)
w/ Parmesan, Egg Yolk and Black Pepper

Spaghetti Al Pomodoro w/ Pecorino Romano and Fresh Basil (V)
Made with Heritage Cherry Tomatoes

Spaghetti Alla Puttanesca and Seared Tuna
Rich Tomato Sauce w/ Anchovies, Capers, Olives, Garlic and Parsley

Classic Neapolitan Margherita
Fresh Buffalo Mozzarella, Tomato Sauce and Fresh Basil and Olive Oil

## Dessert

Classic Tiramisu
Espresso-Soaked Sponge Fingers layered with creamy mascarpone, topped with cocoa powder

Ferrero Roche Cheesecake
Biscuit base topped with hazelnut and chocolate cream cheese filling and a chocolate and hazelnut topping

Pannacotta w/ Blackberry and Lemon Compote
w/ Lemon Biscotti

Traditional Orange and Polenta Cake
Served w/ Chantilly Cream

## To Finish

Traditional Cannoli filled w/ Whipped Mascarpone, Sugar and Lemon