



## Starters

### **Minestrone Toscano**

White haricot beans, celery, courgette, leek, onions, potato, tomato & tubettini

### **Bruschetta**

Smoked Provolone, cherry vine tomatoes, white truffle oil, Grana Padano

### **Cozzee al Pomodoro e Peperoncino**

Black mussel, garlic, chilli, fresh herbs, white wine tomato broth

## Mains

### **Carbonara Classica**

Linguine, Pancetta, egg, Parmigiano-Reggiano, Pecorino Romano, Cracked Black Pepper

### **Fettucine Alfredo**

Marinated chicken, fettucine, cream, garlic, butter, Grand Padano, mushroom, Tarragon

### **Pizza Wood fired Margherita**

Tomato, Mozzarella, fresh Basil

### **Melanzane Grigliate**

Grilled Aubergine, Mediterranean veg ragout, fresh basil, herb oil, aged parmesan, orzo perlato

### **Parmigiana di Pollo**

Chicken breast, crushed tomato, aged provolone, spaghetti pasta

### **Filetto Al Forno di Merluzzo**

Baked Fillet of cod, potato, courgette, asparagus, cherry tomato, in confit tomato broth

## Desserts

Gelato - Selection of mixed ice cream, nuts and fresh berries

Panna Cotta - Homemade vanilla panna cotta, raspberry puree, fresh cream

Rich chocolate mousse, fresh cream, cocoa, chocolate sauce



THE  
ITALIAN  
KITCHEN