

Menu 3

Selection of sharing Starter for all the guests

Mozzarella di bufala con pomodori e basilico

Buffalo mozzarella with tomatoes and basil

Parmigiana di melanzane

Aubergines timballe

Polipetti in umido con olive nere e peperoncino

Stewed baby octopus with black olives and chilly

Coppa di “Zibello” con fagiolini

Cured pork neck from “Zibello” with green beans

Spianata “Calabrese” con rucola e ricotta salata

Spicy salame from “Calabria” with rocket and salted ricotta cheese

Pasta and risotto

Risotto con scamorza affumicata e funghi misti

Risotto with smoked scamorza cheese and mix wild mushrooms

Or

Fusilli al ferretto con broccoli e gamberetti

Fusilli pasta with broccoli and prawns

Main course

(Selection of seasonal vegetables are included with the main course)

Costata di manzo arrosto

Roast aged rib eye of beef from “Galloway”

Or

Tonno alla griglia con vin-cotto

Fillet of tuna with vin-cotto sauce

Dessert

Almonds nougat parfait with chocolate sauce

Or

“Pastiera” Napolitan cheese cake

Or

Ice cream and sorbet

£ 35.50 for three courses £ 38.50 for four courses