

## *Secondi/Main*

### *Tacchino al Forno*

*Traditional Roast Breast of Turkey in a rich gravy white wine sauce*

### *Pollo Deliziosa*

*Supreme chicken breast in a white wine, cream, mushroom sauce, topped with asparagus*

### *Branzino ai Ferri*

*Grilled fillet of Sea bass with lemon and extra Virgin Olive Oil*

### *Salmone allo Champagne*

*Pan roasted fresh Salmon cooked in a light creamy champagne sauce, topped with baby prawns*

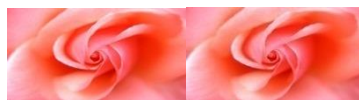
### *Bisteccia alla Diana*

*Best cut Sirloin steak, flattened, cooked in the classic sauce Diana-with brandy, Madeira wine, demi-glace as its base, mushrooms, cream and a blend of mustards*

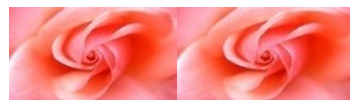
### *Chef's speciale Tre's (v)*

*Panzerotti, Penne ai Funghi, Ravioli*

**(All served with a selection of seasonal vegetables of the day and potatoes)**



## *Dolce*



### *Bailey's Panna cotta*

*Homemade traditional Italian dessert, made with fresh cream, vanilla and Bailey's and topped with caramel sauce*

### *Tiramisu della casa*

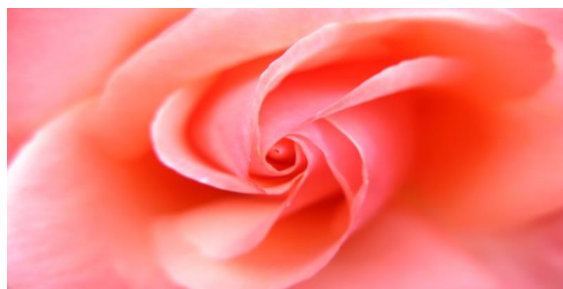
*Homemade classic Italian Tiramisu, with coffee and Amaretto Liqueur*

### *Profiterole Scuro*

*Soft choux pastries filled with Chantilly cream, covered with chocolate sauce*

**£29.95**

# *Festa della Mamma* *Mother's Day*



## *Antipastí/Starters*

### *Pate della Casa*

*Chicken Liver Pate served with toasted bread*

### *Cornetti di Salmone Affumicato*

*Cones of Smoked Salmon filled with prawns,  
drizzle of extra virgin olive oil and Marie-rose sauce*

### *Zuppa di Asparagi (V)*

*Chef's speciality homemade Asparagus soup*

### *Funghi Portobello (V)*

*Portobello mushrooms filled with mix roasted vegetables topped with goat's cheese*

### *Melanzane alla Parmigiana (V)*

*Aubergine layers baked in the oven with tomato,  
Mozzerella and grated parmesan*

### *Lasagne alla Bolognese*

*Our traditional homemade Lasagne from the Bologna region*

### *Polpettine Al Sorentine*

*Beef Meatballs in a base of tomato,  
Finished with parmesan and mozzarella*