



Meat Menu:

Starter:

- 1) Antipasto All 'Italiana':
Parma Ham, Salame Piccante (hot salami), Prosciutto cotto, Olives, Pecorino cheese, Gorgonzola cheese, mozzarella cheese, honey, fruits, sundried tomatoes. All served with fresh garlic and rosemary focaccia
- 2) Chicken liver pate
Served on a bed of watercress salad, tomatoes comfit, dried fruits, meat gelatine
- 3) Zuppa Verza e Fagioli
Savoy cabbage, cannellini beans, Italian pancetta, served with extra virgin olive oil and homemade bread bruschetta

Main:

- 1) Chitarra Tagliatelle
A traditional Italian tomato sauce accompanied with fresh meat balls and parmigiano
- 2) Spelt lamberjack tagliatelle
With smoked pancetta, peas, mushrooms, broccoli, cream and parmigiano cheese.
Very rich taste, very delicious
- 3) Risotto alla Milanese is a traditional risotto of Milan
Made with the wine, braised veal (marrow bone), saffron, parmigiano cheese

Sides:

- 1) Seasonal Vegetable stir fried with garlic and chilli olive oil
- 2) Mixed salad, drizzled with balsamic vinaigrette, with walnuts, pea, parmigiano
- 3) Mediterranean zest veg. Courgette, aubergine, onions, tomatoes, carrots, flavoured with thyme, rosemary olive oil

Dessert:

- 1) Vanilla Panna cotta with topping of choice.
(Chocolate, Berries, Mint etc)
- 2) Tiramisu
- 3) Crostatine ricotta e cioccolato