

STARTERS		MAINS		DESSERT	
<i>Minestrone alla Genovese</i>	A classic, thick famous Italian vegetable soup.	<i>Spigola con Pomodori freschi</i>	Seabass fillets pan cooked in white wine, olive oil, herbs and fresh chopped tomatoes.	<i>Gelato</i>	We serve “Best Gelato Co” gelato. We have Vanilla, Rich Colombian Chocolate, Strawberry and a fourth flavour which alternates.
<i>Paté di Campagna</i>	A rich smooth home-made chicken liver and porcini mushroom paté served with toasted bread.	<i>Petto di pollo alla Valdostana</i>	Grilled chicken breast topped with Parma ham, Napoli tomato sauce and melted mozzarella.	<i>Tiramisú</i>	Home-made of course. Savoiarði biscotti soaked with quality Italian espresso coffee, covered with Mascarpone and coffee cream with a cocoa powder dusting
<i>Vegetali alla Griglia</i>	Char grilled melanzane & zucchini, roasted sweet peppers marinated in garlic and olive oil served on a garlic crouton topped with melted, provolone cheese.	<i>Paccheri con crema di Peperoni</i>	Healthy vegetarian option-Tubular pasta with roasted red and yellow peppers and white onion with extra virgin olive oil and a little cream.	<i>Sticky Toffee Pudding</i>	Home-made of course- moist sponge cake, made with finely chopped dates, covered in a rich toffee sauce