

2 COURSE DINNER Tuesday to Friday and SUNDAY LUNCH MENU £27.50

STARTERS

FORMAGGIO FRITTO

Breaded deep-fried camembert with fresh fruit and cranberry sauce

FUNGHI RIPIENI

Mushrooms filled with roast vegetables and melted cheese

INSALATA CAPRESE

Mozzarella, lettuce and fresh tomato sprinkled with pesto dressing

AVOCADO E GAMBERETTI

Sliced avocado with peeled prawns in cocktail sauce on a bed of salad

PROSCIUTTO E MELONE

Thinly sliced Parma ham on wedges of Gallia melon

BIANCHETTI FRITTI

Deep fried whitebait with homemade tartare sauce

ASPARAGI GRATINATI

Fresh green asparagus with butter and parmesan au gratin

CALAMARI IN UMIDO

Slow cooked tender squid with garlic, red chilli and tomato

MAIN COURSES

Served with Potatoes and vegetables, unless otherwise stated

FILETTO DI BRANZINO

Fillet of sea bass with fresh asparagus and white wine

MERLUZZO AL LIMONE

Roast loin of fresh cod with lemon and parsley sauce

SCALOPPINE DI VITELLO

Thin veal escaloppes with garlic, olives, capers and tomato

FILETTO DI MAIALE AL PORTO

Medallions of fillet of pork with onions, mushrooms and port

FEGATO ALLA SALVIA

Thin sliced calf's liver pan fried with butter and sage

POLLO AI FUNGHI

Breast of chicken with seasonal mushrooms, cream and sherry

LASAGNA CLASSICA

Layers of egg lasagne with homemade beef bolognaisse and cheese sauce

TORTELLONI

Fresh pasta filled with ricotta and spinach served with cream and mushrooms

Gratuities are kept by the staff and they are entirely at the customer's discretion.

However for your convenience a suggested optional 10% will be shown on your bill.

If you are not satisfied with either the service or the food, please tell the Manager

or email him on domenico.denhamtrading@gmail.com with your feedback

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES