

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 bolognese 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