

the Italian

Fine food prepared by Italians and served by Italians



Graduation Lunch Menu : 2009 - £17.95 per person

Starters ~

Zuppa :

Homemade minestrone soup with fresh tomato, chunky seasonal vegetables and short pasta.

Pate Di Fegato :

Our own chicken liver pate, served with toasted ciabatta and a cranberry sauce.

Insalata Di Alberto :

Layers of juicy mozzarella and ripe tomato topped with fresh basil and sat on a radicchio salad. Dressed with sea salt, cracked pepper, extra virgin olive oil and pesto.

Funghi Alla Mediterranean :

Plump fresh mushrooms, stuffed with gorgonzola, basil and breadcrumbs. Dusted with parmesan and slowly oven baked with garlic butter.

Main Courses ~

Scaloppine Di Maiale Alla Milanese

Escalope of pork coated in breadcrumbs and pan-fried with tomato, garlic and capers.

Salmone Alle Erbe Aromatiche

Hot smoked salmon infused with a selection of aromatic herbs and grilled with a touch of white wine and butter.

Pollo Al Saltimboca

Butterflied chicken breast topped with sage, prosciutto, mozzarella and cooked with a marsala sauce.

Ravioli Alla Zucca

Handmade ravioli stuffed with butternut squash and ricotta cheese.

Served in a cherry tomato and mascarpone sauce.

Pennette All' Arrabbiata

Hot Hot pasta with tomato, garlic, chilli and mushrooms.

Sweets ~

Panna Cotta

Our hand made panna cotta is made with fresh cream, speckled with vanilla and served with a rhubarb compote.

Torta Tiramisù

Handmade with layers of savoiardi biscuits soaked in espresso, sweetened mascarpone cream and dusted with a rich cocoa powder.

Profiteroles Nero

Choux pastry parcels filled with fresh cream and served in a rich dark chocolate sauce.

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Please note that for parties of Seven people or more there will be a discretionary 10% service charge