



LUNCH: £17.50

DINNER: £20.00

PENNE ASPARAGI (V)

pasta tossed in a light white wine, garlic butter, asparagus & cream sauce

ZUPPE

fresh home-made soup

INSALATA DI MARE (GF)

selection of fish marinated in olive oil, garlic, parsley, lemon juice & olives

ZUCHINNI FRIT (V)

deep fried courgettes with garlic salt & chilli flakes

BRUSCHETTA DI PARMA HAM

garlic bread topped with parma ham, parmesan flakes & sun blushed tomatoes

BISTECCA AMARONE

char grilled entrecote steak with an onion, garlic & red wine sauce, served with potatoes & vegetables

BRANZINO CON SALSA PESTO

grilled bass fillet on a pine nut, fresh basil, white wine & cream sauce, served with potatoes & vegetables

AGNELLO BALSAMICO (GF)

char grilled lamb chops with olive oil, rosemary, balsamic vinegar, served with potatoes & vegetables

POLLO MILANESE

corn fed chicken breast coated in a mixture of parmesan cheese and breadcrumbs, then pan fried and served with spaghetti in olive oil & parsley

LASAGNE

layered pasta with Bolognese sauce, served with chips

FETTUCINI ALFREDO (V)

flat, thick pasta tossed in a sliced button mushrooms, garlic butter, white wine & cream sauce

TORTA DI ZENZERO E MASCARPONE

ginger and mascarpone cheesecake with pistachio ice cream & berry coulis

TIRAMISU

the classic pick-me-up sweet

CHOCOLATE BROWNIE

Served with Guernsey vanilla ice cream

SORBETTO DI FRUTTO DELLA PASSIONE E PESCA (GF)

passion fruit sorbet with pieces of peach

FORMAGGIO

guernsey smoked cheese & brie served with rocquette cider chutney & biscuits