



WEDNESDAY - FISH NIGHT

Two courses £19.95

Three courses £23.95

Glass of Prosecco included!!!

STARTERS

Cozze alla Crema

Fresh mussels in white wine and garlic creamy sauce or in tomato and chilli sauce

Scallops in Pancetta

(£2 supplement)

Fresh scallops wrapped in Pancetta, pan fried in mint butter with lemon and green pea puree

Sardines

Marinated in fresh lime and chilli, grilled with a hint of e.v.o olive oil and garnished with mixed leaves

Gamberoni Saltati

Pan fried King prawns in a garlic, butter and parsley sauce

Linguine Vongole

Linguine pasta with fresh clams, cooked in a chilli, garlic and e.v.o. oil

MAINS

Linguine Granchio

Linguine pasta with crab meat in a dill, chilli, cherry tomatoes and e.v.o. oil sauce

Risotto Gamberi e

Salmone

Italian rice with Prawns, smoked Salmon in a leek and tarragon creamy sauce

Trio of Fish

(£2 supplement)

Grilled salmon, sea bass and king prawns served with white wine creamy sauce; dauphinoise potatoes and rocket salad

Whole Sea Bream

Grilled whole sea bream lightly marinated with lemon and rosemary, served with Mediterranean vegetables and roasted new potatoes

Salmone alla Crema

Grilled fillet of Salmon, served on a bed of rocket and dauphinoise potatoes dressed with a creamy dill sauce

DESSERTS

Tiramisu

Three layers of sponge soaked with coffee and Amaretto, filled with Mascarpone and rich cacao powder

Orange Pannacotta

Fresh cream, vanilla, orange and Cointreau

Banoffee Pie

Bananas, cream and toffee on a base of crumbled biscuits and butter

Sorbetto or Gelato

2 scoops from our selection

Affogato

Vanilla ice cream served with hot espresso coffee on top

DUE TO THE PRESENCE OF NUTS IN OUR RESTAURANT THERE IS A POSSIBILITY THAT NUT TRACES MAY BE FOUND IN ANY OF OUR DISHES
All prices are in £ and inclusive of VAT -- A discretionally 10% service charge will apply to parties of five or more