

Italian Night Menu

Tuesday 4th June

Tomato & Basil Soup (V)

Tomato & Basil served with a focaccia crouton

Arancini di riso (VG)

Sicilian rice balls stuffed with a flavourful ragu

Spaghetti alle vongole

Clams tossed in a white wine, garlic & parsley sauce

Meatballs

Baked mozzarella stuffed meatballs on a rich Italian style tomato sauce

Fettuccine alfredo (V)

Fettuccine doused in a velvety cream & garlic sauce, garnished with a generous amount of parmesan

Tiramisu (V)

Made up of lady fingers dipped in coffee with marsala wine, mascarpone, cream & a coating of cocoa powder

Sgroppino

After dinner drink made from lemon sorbet, prosecco & a shot of vodka

GF Options available, please enquire when booking as pre order will be required

£25 per person