

# Italian Menu

**9<sup>th</sup> November 2018**

## STARTERS

### **Zuppa / Soup – Minestrone v**

This Northern Italian classic dish is the perfect solution to a cold night, we use local ingredients of carrots, potatoes, cabbage and celery, from Italy we use macaroni and cannellini beans, served with warm ciabatta bread.

### **Impepata Di Cozze – Mussels in a white wine and garlic sauce**

This dish is originally from Naples and it was the preferred recipe of King Ferdinand of the two Scillies. The mussels are cooked along with olive oil, garlic and parsley, then basted with white wine and finally served on toasted ciabatta bread.

### **Funghi Trifolati – Wild mushrooms on crostini v**

The best and most tasty mushrooms you can find in Italy are the porcini mushrooms, we use chestnut and porcini mushrooms to make this little classic.

## MAINS

### **Milanese Stufato**

Slowly braised pork, fennel and sage sausages, in a chunky carrot, celery and pancetta stew, in a rich nutmeg and red wine sauce served with parmesan mash. This is from the Lombardy region of Northern Italy.

### **Pappardelle al Ragu Bolognese**

Our take on this family favourite, we use half beef and half pork mince and cook low and slow for 8 hours. In an oregano, basil and chianti ragu. Finished with shaved parmesan and pappardelle pasta.

### **Tonno alla Griglia con Bricole**

Grilled tuna steak with garlic and lemon breadcrumbs. Pole and line caught tuna, pan grilled till rare with wild mushroom tortellini and roasted red pepper pesto.

### **Risotto ai Finocchi con Ricotta e Peperoncione – Fennel Risotto with Ricotta and Chilli v**

A beautiful vegetarian and gluten free dish, simple ingredients that when combined work amazingly together. Finished with a drizzle of truffle oil.

### **Bistecca alla Fiorentina – Florentine Steak**

Tuscan cuisine steak is a 16oz porterhouse cooked medium rare, with rosemary and garlic potatoes served with Italian salad.

# **DESSERTS**

## **Panna cotta**

**This is from the Pied Mont Region of Italy. A light little classic with winter berry coulis.**

## **Torta del Nonna**

**A Tuscan tart filled with a traditional custard filling and delicious sweet pastry.**

## **Tiramisu**

**Tiramisu is from the Venetian, meaning 'Cheer me up', and this dessert never fails in doing just that.**

***2 Course £20***

***3 Course £25***