

## 3 COURSE SET MENU

You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.

### STARTER

POMODORO BREAD(V)

thin crust pizza base bread topped with tomato sauce & garlic

BASTONCINI di MOZZARELLA (V)

breaded mozzarella stick in a lightly seasoned bread crumb

CAPRESE BURRATA (V)

tomato, imported burrata, basil and sea salt

### MAIN

PIZZA MIELE CALDO

hot honey, pepperoni, goat cheese, mozzarella and tomato

PIZZA BIANCO (V) (no tomato)

asparagus, gorgonzola, red onion and mozzarella

TAGLIATELLE VERDURE (V)

courgette, spinach, cherry tomatoes and garlic in tomato sauce with dash of cream + buffalo mozzarella added after

MILANESE di POLLO

pan fried breaded chicken breast with spaghetti pomodoro

TAGLIATELLE PICCHIO PACCHIO

Homemade bolognese, chilli, garlic, cream and parsley

### DESSERT

CHOCOLATE FUDGE BROWNIE SQUARES

Rich, decadent and dense chocolate brownie with dark and white chocolate chunks + custard

TIRAMISU

layers of mascarpone cream, rum, coffee soaked finger biscuits and cocoa powder