

# SET MENU

MINIMUM ORDER SIX COVERS

## ANTIPASTI

### FOCCACIA (V)

Flatbread with sea salt, olive oil & rosemary

### ITALIAN BREAD WITH OLIVES (V)

Toasted Italian bread with mixed marinated olives, served with balsamic vinegar and virgin olive oil

### MINISTRONE SOUP (V)

Classic Italian vegetable soup

### BRUSCHETTA ROMANA (V)

Toasted bread with chopped tomatoes, garlic & basil drizzled with virgin olive oil

### INSALATA CAPRESE (V)

Buffalo mozzarella, beef tomato & basil salad

### COPPA DI GAMBERETTI

Prawns on a bed of salad leaves, served with Marie Rose sauce

### TUSCAN PATE

Classic chicken liver pate, served on Italian toasted bread and drizzled with olive oil

### POLPETTE NAPOLETANE

Home made meatballs in a chilli Napoli sauce, served with Italian bread

### CALAMARI FRITTI

Deep fried calamari, served with a lime & garlic dip

## MAIN

### LASAGNA

Fresh egg pasta sheets with a bolognese sauce & a béchamel, mozzarella & parmesan top. Served with rocket salad.

### SALMONE

Grilled salmon steak on a bed of salad leaves, olive oil & lemon dressing. Served with rosemary potatoes

### LINGUINE E GAMBERONI

Prawns, olive oil & chilli, cooked in a Neapolitan sauce over linguine

### RISOTTO AL FUNGHI (V)

Arborio rice risotto infused with wild mushrooms, asparagus, cream & grated parmesan

### MEDAGLIONI DI MAIALE

Medallions of pork with parma ham & parmesan, cooked in a garlic red wine sauce, served with rosemary potatoes & mixed vegetables

### SUPREMA DI POLLO PRINCIPESSA

Pan fried breast of chicken, in a brandy infused asparagus cream sauce, served with rosemary potatoes & mixed vegetables

### RIBEYE 10OZ (EXTRA 4.00)

Served with rosemary potatoes & grilled tomato

Choose from

Garlic & parsley butter - Peppercorn - Porcini mushroom sauce

## DOLCI

### TIRAMISU

Espresso coffee soaked sponge biscuits, layered with mascarpone cream & cocoa powder

### TORTINO AL CIOCCOLATO

Warm chocolate torte served with salted caramel ice cream

### PANNA COTTA

Traditional Italian vanilla cream sweet

### GELATI E SORBETTI

Vanilla - Cioccolato - Strawberry - Nocciola (Hazelnut) - Caffè - Pistachio - Salted Caramello  
Lemon Sorbet - Blackcurrant Sorbet

Coffee or Tea

LUNCH - 15.95

RISTORANTE  
**MILANO**  
italiano

DINNER - 19.95