

Please choose three courses.

STARTERS

Minestrone

classic Italian vegetable soup

Carpaccio di Manzo

thinly sliced raw fillet of beef with mustard & mayo dressing, Grana Padano cheese & rocket

Insalata Tricolore

avocado, beef tomato & mozzarella di bufala

Gamberoni Luciana

king prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread

Melanzane alla Parmigiana

a classic Sicilian dish, layers of aubergine, Grana Padano & tomato baked in the oven

MAINS

Agnello Toscana

lamb cutlets with red wine sauce, rosemary & sunblushed tomato sauce

Branzino San Carlo

grilled fillet of sea bass served with gremolata dressing

Pollo Diavola

pan-fried breast of chicken with spicy 'nduja Calabrian sausage, fresh sausage & tomato

Ravioli Porcini

handmade mushroom ravioli with a creamy porcini sauce

A selection of sides will be served on the table

french beans with shallots & butter

mixed salad dressed with vinaigrette

sautéed potatoes with bacon, onion & rosemary

DESSERTS

Torta Setteveli

chocolate & hazelnut cake

Meringata alle Fragole

our amazing meringue cake with strawberries

Tiramisu

traditional tiramisù

