

Group Menu

Starters

Minestrone

Fresh homemade vegetable soup.

Avocado al gorgonzola

Ripe avocado on a rocket leaf bed, served with a warmed blend, comprising gorgonzola cheese, cream, mayonnaise and brandy.

Funghi Ripieni

Baked stuffed mushrooms, filled with a mixture of parmesan cheese, ham, breadcrumbs, onions, herbs and mushrooms. Served hot.

Farfalle al Salmone

Butterfly shaped pasta in a creamy sauce of smoked salmon a dash of tomato, finely chopped spring onions, black pepper, and vodka.

Prosciutto e Melone

Parma ham, served with slices of ripe melon

Cozze Arrosto

Baked green-lip mussels with butter, parsley and garlic

Main Meals

Salmone alla Stimpirata

Fillet of salmon sautéed with onion, celery, capers, white wine, vinegar and olive oil.

Pollo ai Funghi

Breast of chicken in a creamy mushroom sauce.

Entrecote al Gorgonzola

An 8 oz sirloin steak, pan fried in a creamy gorgonzola cheese and brandy sauce

Filletto di maiale al Marsala

Tender fillet of pork, pan fried, finished with marsala wine and a touch of cream.

Cannelloni

Pasta tubes filled with mushrooms, onions, ricotta, spinach, baked in a cheese sauce.

Homemade desserts from the menu.