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STARTERS

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**Fegatini alla Veneziana** | Sautéed chicken livers with onions and chilli

**Melone Fantasia (v)** | Seasonal melon and exotic fruits, served with a fruit coulis

**Funghi Ripieni (v)** | Mushrooms filled with garlic butter and breadcrumbs

**Spicy Chicken Wings** | Served in a garlic and chilli sauce

**Minestrone alla Paesana (v)** | Freshly made Italian vegetable soup

**Brie (v)** | Deep fried brie served with cranberry sauce

**Paté della Casa** | Homemade paté

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MAINS

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**Pollo Diane** | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

**Rump Steak al Pepe** | Thinly pounded rump steak, cooked with freshly ground black pepper in a creamy brandy sauce

**Salmon Thermidor** | Fillets of salmon in a cream and brandy sauce with crayfish tails

**Pizza Diavola** | Spicy salami

**Pizza Romana** | Ham and mushrooms

**Lasagne al Forno** | Layers of pasta with bolognese sauce

**Vegetarian Lasagne (v)** | Layers of pasta with Mediterranean vegetables

**Penne all'Arrabbiata** | Pasta tubes in a spicy, salami, peppers and tomato sauce

**Tortelloni di Ricotta e Spinaci (v)** | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

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DESSERT

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**Mixed Berry Meringue Nest** or **Chocolate Fudge Cake**

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TO FINISH

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**Coffee**