

**2 COURSE
MEAL
£11.95**

Piano

Early Bird Menu

**3 COURSE
MEAL
£14.95**

Antipasti/Starters

ZUPPA DEL GIORNO

Fresh home made soup of the day

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CAPRESE v

Buffalo Mozzarella cheese, ripe tomatoes & fresh basil.
Dressed with homemade sweet balsamic syrup.

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GARLIC BREAD (WITH CHEESE) v

Italian oven toasted Ciabatta bread with garlic butter
(Topped with grated mozzarella)

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COZZE ROSSO (+2.95)

Half shell Green Lipped mussels cooked in a garlic,
white wine & homemade Pomodoro sauce.

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ANTIPASTO MINIATURA

A selection of Italian cured meats & marinated olives with Rucola garnish

Secondi/Main Course

SPAGHETTI CARBONARA

Spaghetti pasta cooked with a creamy onion and bacon sauce.
Finished with black pepper, egg yolk and Parmesan

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RISOTTO GIARDINO v

Italian Arborio rice cooked with chopped shallots, asparagus, peas, courgette,
In a butter and white wine sauce with vegetable bouillon

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POLLO PORCINI E POMODORI (+2.95)

Tender oven cooked chicken breast with sun-dried tomatoes,
Porcini mushrooms, juniper berries and Fresh Rosemary.
In a white wine, Napoletana sauce with a touch of light French style gravy

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FILLETTO CHIANTI (+6.95)

Beef fillet, cooked with mushrooms, onions, Porcini mushrooms
in Chianti wine sauce with a touch of cream

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PESCE DEL GIORNO (+2.95)

Fresh fish dish of the day
Please ask your waiter/waitress

Dolci/Desserts

Choice of Homemade desserts: Tiramisu, Panna Cotta, Cheesecake
(Desserts are subject to availability, Early Bird menu is subject to change)