

## Set Menu

(is available for parties of 10 people or over)

### To begin with.....

#### Il Minestrone Casereccio (V)

Traditional Italian vegetable soup.

#### La Terrina all' Italiana

Chicken liver pate served with onion chutney and toasted bread

#### Gli Involcini di Anatra

Duck rolls served with a hoi sin sauce

#### La Bruschetta (V)

Toasted bread with tomato, basil, onions and olive oil

### Entrée.....

#### Le Lasagne al Forno

Classic oven baked lasagne.

#### Pollo Sorpresa

Fresh chicken breast stuffed with cheese, spinach and cream sauce

#### Salmon a la Grilia

Served on a bed of spring onion mash and served with our special Hollandaise sauce

#### Le Penne alla Arrabiata

Penne pasta with spicy salami and a Napoli sauce.

#### L'Agnello

A honey glazed joint of lamb slowly braised then roasted. Served with a vegetable provençale, and a red wine and rosemary jus.

### Desserts

#### Lemon Tartlet

A sweet short pastry tartlet, with a full flavoured zesty lemon filling. Served with vanilla ice cream.

#### Panacotta

A creamy dessert with its origins in Piedmont, served with a mixed fruit compôte

#### Mixed Ice cream

Chocolate, strawberry and vanilla

**£14.95**