

# Set Menu

(is available for parties of 10 people or over)

## To begin with.....

### Il Minestrone Casereccio (V)

Traditional Italian vegetable soup.

### Il Cocktail di Gamberetti

A prawn salad served with cucumber dressing and a spicy Marie Rose sauce.

### Insalata di Pomodoro e Mozzarella (V)

Fresh tomato with Mozzarella, drizzled with pesto oil.

### Le Schiacciatine

Spicy fishcakes with a mint and cucumber salsa.

## Entrée.....

### La Spigola al Forno

Pan fried sea bass fillet with cherry tomatoes, onions, peppers, white wine and herbs.

### Steak a la Pepe

Sirloin steak 8 oz cooked to your liking with rich peppercorn sauce

### Il Pollo alla Cacciatore

Oven roasted chicken breast with peppers, mushrooms, onions and red wine.

### I Cannelloni alla Romana (V)a

Rolled pasta sheets filled with spinach then baked with a tomato and cheese topping.

### Spaghetti e Polpetti

Freshly prepared meatballs tossed in a Napoli sauce with classic spaghetti pasta.

## Desserts

### Raspberry and Chocolate Cheesecake

The lightest white chocolate mousse concealing a mouth watering raspberry coulis, all served on a sweet biscuit base

### Chocolate Fudge Cake

Layers of chocolate sponge, with a rich chocolate filling. Served hot or cold, with vanilla ice cream.

### Tiramisu

Traditional Italiano dessert with Amaretto liqueur, savollardi fingers, and mascarponi cream

**£19.95**