



## SPECIAL 3 COURSE

### STARTER

#### Zupa Del Giorno

Chef's daily choice of soup

#### Involtini Di Camembert

Oven baked creamy camembert in crispy pancetta on a cranberry compote

#### Insalata Di Capra

Mix leaves, olives, cherry tomatoes and goats cheese

#### Polpetini Picanti

Slightly spicy beef meatballs in mushrooms, onions and tomato ragu

#### Crocchet Di Pesce

Salmon, cod and haddock croquettes coated in golden bread crumbs with a choice of dip

#### Bruschetta Pescara

Smoked mackerel with mix peppers, red onions and tomato on a crusty toasted bread

### MAIN COURSE

#### Spezzatino Pollo A Nonna

Succulent diced chicken fillet, fennel and mushrooms in a red wine sauce spiked with chilli flakes

#### Agnello Toscano

Slow cooked stew of lamb saddle with mix Mediterranean vegetable and herbs in a rich red wine jus

#### Tonno A Pomodorino E Balsamico

Pan-fried tuna steak with cherry tomatoes, rocket and balsamic dressing

#### Pizza

Stone baked pizza with tomato, mozzarella cheese and your choice of two toppings

#### Risotto Polpetini

Finest Arborio rice with homemade meatballs, mushrooms and sundried tomatoes topped with rocket

#### Bistecca Affumicate

Char grilled tender sirloin steak seasoned with blackened Cajun, served with side of Napoli and parmesan sauce

(Diane, peppercorn and alla crema sauce also available for a £2.95 supplement)

### DESSERT

Coffee • Mix Ice Cream • Belgian Waffle with a scoop of Ice Cream

3 course only **£15.95** or 2 course only **£13.95**



## COCKTAILS

### Sunset On The Amalfi

Old J Gold, Old J Tiki Fire, Aperol, Agave Syrup, Fresh Lime.  
A zesty orange sensation!

### Rhubarb Rose

Old J Cherry, Limoncello, Briottet Rhubarb & Monin.  
Truly magnificent!

### Espresso Martini

Old J Spiced, Frangelico Hazelnut Liqueur, Galliano Ristretto, Sugar Syrup  
and a full shot of Espresso.

\*nut allergy please let us know, we can adjust the recipe.

### Dis-Old Italian Breeze

Disaronno, Old J Gold, Fresh Lime Juice shaken  
with Pineapple and Cranberry Juice.

A punch thats sure to please!

### Mambo Mojito

Spiced or White Rum available.

Rum, Sugar Syrup, Fresh Lime and Mint muddled  
and topped with Soda Water.

### Bellini

Peach Syrup topped with Prosecco.

### Cherry Negroni

Old J Cherry, Vermouth Rosso, Campari  
topped with Orange Juice.

### Galliano Sour

Galliano, Fresh Lemon Juice, Sugar Syrup, Angostura Bitters shaken with Egg White  
(optional but worth it)

## CHAMPAGNE COCKTAILS

### Mambo Royale

Champagne and Chambord topped with house soda.

### Limóncello Fizz

Limóncello topped up with Prosecco and lemonade.

### Mimosa

Cointreau topped with champagne and fresh orange juice.

All cocktails only **£6.95**