Wine Bar \& Restaurant

## 2 courses £16.50

## Calamari Fritti

Crusted fried squid rings with homemade tartar sauce

## Funghi e Ricotta (V)

Flat mushroom, grilled, filled with creamy ricotta cheese garlic © spinach, served on pomodoro sauce

## Salsicce Ripiene

Sliced Cumberland sausage pan fried and tossed in garlic © balsamic marinade served on rocket © parmesan salad

## Bocconcino de Mozzarella e Prosciutto

Lightly grilled buffalo mozzarella cheese wrapped in Parma ham, served with rocket, sun blushed tomato $\mathcal{E}$ olive oil drizzle

Scaloppa alla Milanese<br>Veal escallop in breadcrumbs served with spaghetti in Napoletana sauce

## Fegato alla Veneziana

Calf's liver cooked in wine and onions with mash potatoes

## Insalata di Pollo

Grilled chicken, mixed salad leaves, Parmesan shavings, croutons $\mathcal{E}$ Caesar's dressing

## Risotto alla Primavera (V)

Courgette, spinach, peas, asparagus © broccoli in cream, garlic, Parmesan \& thyme sauce

## Branzino Arrosto

Roast sea bass served with grilled vegetables © new potatoes

