

#### ENNIO'S ANTIPASTO MISTO

TRADITIONAL ITALIAN ANTIPASTO  
with sliced cured meats, pickled vegetables, olives

RISOTTO & GOATS CHEESE BALLS, TOMATO, MOZZARELLA & BASIL SALAD  
served with ciabatta bread

#### SECONDI PIATTI

All main courses are served with fresh vegetables and potatoes of the day

BRANZINO ALLA PUGLIESE  
Fillets of Sea Bass roasted with garlic, lemon & parsley

BISTECCA DI VITELLONE  
Chargrilled sirloin steak, served with peppercorn sauce. Cooked medium

INVOLTINI DI POLLO VALDOSTANA  
Chicken supreme stuffed with wild mushroom, spinach & Fontina cheese  
topped with a mushroom sauce

RIGATONI AL FORNO CON VERDURE  
Rigatoni pasta tossed with roasted vegetables & basil pesto

#### DOLCE

MOUSSE AL CIOCCOLATO  
Rich chocolate mousse with berries & whipped cream

GELATO E SORBETTO  
Selection of locally made ice creams & sorbets

TIRAMISU DELLA CASA  
Savoirdi biscuits soaked in espresso & coffee liqueur,  
bound in sweet mascarpone cream & grated chocolate

#### FOLLOW BY

COFFEE & AMARETTO BISCUITS

### £29.95 per person

*Whilst every care is taken we cannot guarantee that our ingredients are nut free  
A 10% service charge will be levied for parties of 6 people or more*

