

Italian Night

Starters

Beef Carpaccio with parmesan cheese, rocket leaves and pistachio vinaigrette

Carpaccio de ternera con parmesano, rúcola con vinagreta de pistacho

Oven baked Provolone cheese with tomato & oregano

Provolone al horno con tomate y oregano

Focaccia bread with Italian cured ham, buffalo mozzarella & sun dried tomato

Focaccia con jamon de parma, buffala y tomates secos

Warm prawn salad with Iberian bacon and a truffle vinaigrette

Ensalada tibía de gambas con panceta y vinegreta de trufa

Homemade soup of the day

Sopa del día

Main Courses

Free range chicken breast served in a tomato, olive & white wine sauce

Pechuga de Pollo servida con una salsa de tomate, olivas, romero y vino blanco

Fresh salmon with aubergine, tomato & mozzarella sauce

Salmon con berenjenas a la parmesana (berenjenas, tomate, mozzarella y albahaca)

Fresh egg tagliatelle with a beef ragout tomato sauce

Tagliatelle con ragut de ternera

Meat & wild mushroom lasagna / *Lasagna de carne y setas*

Fresh ravioli filled with truffle served with a wild mushroom & pine nut sauce

Ravioli relleno de tartufo con salsa de setas y piñones

Cannelloni filled with roasted vegetables topped with a courgette bechamel

Canelones de verduras asadas con bechamel de calabacin gratinados

Desserts

Tiramisu

Fruit Panna cotta

Warm brownie with ice cream / *Brownie templado con helado*

Lemon & meringue cake / *Tarta de Limón y merengue*

Selection of Italian ice cream / *Selección de helados*

Adults - €27.50
Children - €13.50

*(v) = vegetarian/vegetariano