

# Serata Speciale

2 courses £14.50 3 courses £17

## **Calamari Fritti**

Tempura squid, aioli & lemon

## **Insalata di fregola & stincotto**

Ham hock and fregola salad with pickled peppers,  
honey & mustard dressing

## **Bruschetta funghi & taleggio (v)**

Roasted mushroom, rocket & taleggio bruschetta

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## **Pesce del giorno con polenta**

Catch of the day, soft polenta, sautéed cavolo nero &  
black olives

## **Rosemarino Carbonara**

Spatzle pasta, Trentino speck, shaved parmesan & fresh rosemary

## **Melanzane parmigiana (v)**

Baked aubergine layered with tomato ragu, smoked mozzarella &  
basil served with mixed leaves

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## **Pesche cotte con mascarpone**

Poached and grilled peaches, amaretto & honey mascarpone

## **Gelato**

Apple & cinnamon ice cream with toasted almonds

## **Formaggi**

Cevrin, cox apple chutney & carta musica

## **Sides £3**

Olives

Home made Focaccia

Mixed leaf, black olive & orange salad

Rosemary polenta chips

Grilled courgette, pine nuts & ricotta