Graduation Celebrations

2 courses - £20

3 courses - £24



Please quote "graduation" when booking.

STARTERS

Minestrone (v)
Mixed Vegetable Italian Soup

Soup of the Day

Bruschetta al Pomodoro (v) (gf option available)
Chopped tomatoes, fresh basil, garlic & extra virgin oil on toasted bread

Mozzarella Fritti
Mozzarella ball coated in breadcrumbs served with sweet chilli dip

Pate della Casa
Chicken liver pate served with caramelized onions (vg option available)

MAINS

Pollo Funghi Crema

Chicken, mushroom, garlic in a cream & white wine sauce served with mixed vegetables & potatoes

Spigola Umido

Fillet of seabass cooked in cherry tomato, basil, garlic in white wine sauce served with mixed vegetables

Penne Carnegie

Pasta, Bolognese, pepperoni, mushrooms with a hint of cream

Risotto del Bosco

Wild mushrooms, asparagus, pancetta, parmesan & truffle oil

Classics

Spaghetti Carbonara, Spaghetti Bolognese, Spaghetti Amatriciana, Penne Arrabbiata

Pizza – 2 toppings of your choice (v/vg/gf options available)

DESSERTS

Biscoff Cheesecake

Chocolate Profiteroles

2 Scoop Gelato (gf)