

# CHEF'S SPECIALS

## ANTIPASTI - Starters

### **Funghi al Gorgonzola - £7.25**

Oven baked Portobello Mushrooms with our own Gorgonzola cheese sauce with Cream, Garlic, White Wine, Parmesan, Breadcrumbs, Olive Oil served on a bed of Salad and drizzled with a Balsamic Reduction

Wine Suggestion: Barbera del Piemonte, Salice Salentino

### **Zuppa di Ceci - £7.95**

Chickpea Soup with Onion, Potato, Olive Oil, Salt & Pepper served with Oregano and Olive Oil Crostini

Wine Suggestion: Sauvignon Bianco, Falanghina, Coda di Volpe

## SECONDI - Mains

### **Tronchetto Parma (V) - £12.00**

Pizza Base with Mozzarella and Garlic baked in a roll, once cooked, topped with Parma Ham, Parmesan Cheese shavings, Cherry Tomatoes and Rocket

Wine Suggestion: Graspello, Primitivo, Aglianico

### **Risotto Scampi (V) - £13.95**

Traditional Italian Risotto (Arborio Rice) with Scampi, Olive Oil Chilli, Garlic, Cherry Tomatoes, Parsley, White Wine and finished with a Balsamic Vinegar Reduction

Wine Suggestion: Gavi di Gavi, Vermentino, Fiano D'Avellino

## DOLCI - Desserts

### **Panettone al Caramello - £6.50**

Oven-baked Panettone with home-made Caramel Sauce served with a scoop of Vanilla Ice-cream

Sparkling Wine Suggestion: Moscato, Prosecco, Asti