



Table d'hôte

Main Courses

Pollo Stroganoff

Chicken pan fried with mushrooms, onion, red wine, paprika and cream served with rice.

Salmone Donna Rosa

Salmon fillet cooked with prawns, white wine, tomato and cream.

Medaglione allo Stilton

Pork medallion cooked in a stilton sauce.

Tagliatelle Funghi V

Mushrooms cooked with white wine and cream.

Crepella di Pollo

Fresh pancake filled with chicken, onions, rosemary and belchamel topped with tomato and mozzarella and finished in the oven.

Pizza Tropicale

Traditional ham and pineapple

Pollo Calabrese

Breast of chicken pan-fried with sweet peppers, mushrooms and onions in red wine, fresh chilli and garlic.

Pizza Romana

Prosciutto cotto ham, mushrooms and oregano.

Fusilli Salmone

Smoked salmon, onions, peas, tomato and white wine sauce with a touch of cream.

Risotto Pollo Funghi

Arborio rice with chicken, mushrooms and a touch of tomato and cream.

Pennette all'Arrabiata

Spicy Italian salami with onions and tomato sauce.

Pizza Mexicana

Fiery salami, chilli beef and a drizzle of chilli oil.

Lasagna al Forno

Layers of pasta covered with bolognese sauce, bechamel, tomato and mozzarella.

Tortelloni Dolcelatte V

Fresh Pasta filled with spinach and ricotta, finished in dolcelatte cheese and cream sauce.

Linguine Carbonara

Italian bacon, cream, parmesan, egg yolk and finished with milled cracked black pepper.