



## STARTERS

CREAM OF ASPARAGUS SOUP WITH POTATO DUMPLING (V).

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DUO OF SWORD FISH & TUNA CARPACCIO WITH CITRUS DRESSING WILD ROCKET & PARMESAN SHAVING.

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BRUSCHETTA WITH ROAST PEEPERS VINE TOMATO & BASIL OIL (V).

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DEEP FRIED COURGETTE & BUFFALO MOZZARELLA DRIZZLED WITH BALSAMIC VINEGAR GLAZE.

## MAIN

AGNOLOTTI FILLED WITH SMOKED CHEESE & AUBERGINE IN A CREAMY WILD MUSHROOMS TRUFFLE OIL SAUCE. (V)

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STUFFED CHICKEN BREST WITH TALEGGIO CHEESE & WILD BOAR HAM IN A TOMATO MASCARPONE SAUCE SERVED WITH SAUTEED POTATO.

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SEA BASS FILLET IN WHITE WINE & CAPPERS SAUCE SERVED IN A BED OF CREAMED CHEESE POTATO AND SPINACH.

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PAN FRIED RIB-EYE STEAK IN A CHERRY TOMATO BLACK OLIVES MUSHROOMS SAUCE SERVED WITH HAND CUT HOME MADE CHIPS.

## SWEETS

PANNACOTTA WITH WILD BERRIES.

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DARK CHOCOLATE MOUSSE & COINTREAU

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CAPPUCCINO CHEESECAKE