



MENU FRIZZANTE

3 COURSES, PROSECCO + LIMONCELLO FOR 24.95



V is for Vegetarian. Any special dietary requirements? Just ask us for an Allergen Menu.

PROSECCO Start in style with a glass of Italian bubbly.

SHARING STARTER

ANTIPASTI PLATTER TO SHARE including: **TOMATO PESTO BREAD V**; **CALAMARI**; **CURED MEATS**; **MIXED OLIVES V** & **GARLIC BREAD WITH MOZZARELLA & CARAMELISED BALSAMIC ONIONS V**.

MAINS Choose from:

CALZONE CARNE PICCANTE Spicy piccante chicken, mini beef meatballs, mozzarella, mushrooms, chilli, tomatoes, bolognese.

SUPER ZUCCA SALAD V Roasted butternut squash, goats' cheese, mint, courgette, lentils, green beans & salad leaves tossed in a white balsamic dressing & served with our 'little soul' bread.

SOFIA RUSTICA PIZZA Spicy chicken, pepperoni, spicy sausage, mozzarella, green chillies & rosemary.

RAVIOLI DI CAPRA V Goats' cheese & spinach ravioli with a tomato sauce, basil pesto & pine nuts.

POLLO PROSCIUTTO Chicken breast wrapped in prosciutto ham & sage with a white wine sauce, Tuscan potatoes & green beans.

KING PRAWN LINGUINE King prawns & courgette ribbons in a hot roquito chilli, tomato & lobster sauce.

NEW POLLO FUNGHI STROZZAPRETI Roasted chicken in a tomato, onion, mushroom & rosemary sauce & served with strozzapreti pasta.

NEW ZUCCA RUSTICA PIZZA V A creamy pesto base with roasted butternut squash, caramelised balsamic onions, mozzarella & spinach. Once baked, topped with crumbled goats' cheese, pine nuts & rosemary.

DESSERTS Choose from:

GELATI E SORBETTI V Choose From: Vanilla | Chocolate | Honey, sea salt & mascarpone |

NEW White chocolate & caramel pecan swirl | Lemon sorbet | Strawberry sorbet.

CHOCOLATE MELT V Hot, gooey chocolate pudding served with vanilla gelato.

TIRAMISU V Espresso & liqueur-soaked sponge & layers of mascarpone & cocoa.

VANILLA PANNACOTTA Served with a red berry compote.

LIMONCELLO TO FINISH Finish your meal the Italian way, with a shot of our lovely lemony liqueur.