



DON GIOVANNI SET MENU

3 COURSE MEAL £ 40.00 PER PERSON

STARTERS

ZUPPA DEL GIORNO (VE)

Cream of roasted butternut squash and caramelised carrot soup.

ANTIPASTO MISTO

Selection of dried and cured Italian meats, pickles, mozzarella and rosemary scented olive oil.

TERRINA DI PESCE

Halibut, monkfish, salmon and smoked salmon terrine on a mixed salad leaf, with St Louis dressing.

RIGATONI ARABBIATTA (VE)

Tube pasta tossed in garlic, chilli, basil and tomato sauce.

MAIN COURSES

Meat and fish dishes are all served with potatoes and vegetables.

BISTECCA DI MANZO ALLA BORDOLESE

Chargrilled prime sirloin steak, shallots, chanterelle mushrooms and a red wine sauce.

SOGLIOLA ALLA FIORENTINA

Lemon sole fillet filled with spinach, laced with lobster and champagne sauce.

PETTO DI POLLO ALLA PARMAGIANA

Chicken breast topped with egg fried aubergine, smoked mozzarella and a tomato sauce.

FAGGOTINO DI ORTAGGI (VE)

Oven baked spinach and ratatouille vegetables filled pastry parcel on a lake of tomato coulis.

DESSERTS

TIRAMI SU

Italian sponge fingers soaked in coffee liqueur and smothered in Mascarpone mousse.

PANNA COTTA

A chilled creamy vanilla mousse, laced with summer berries.

PROFITEROLES

White chocolate topped profiteroles, dusted with cocoa chocolate.

For any allergens or intolerances, please make your server aware before placing your order.
A 12.5% service charge will be added to your bill, with thanks.