

FRANK SINATRA NIGHT

Live performance by Ian Gallagher & 3 course meal for £35 per person

STARTER

MELANZANA PARMIGIANA

Aubergines baked with pomodoro and parmesan

PÂTÉ

Homemade chicken liver pâté

FORMAGGIO DI PECORA

Goat's cheese on beetroot, honey drizzle

POLPETTINE

Beef meatballs in a spicy pomodoro and pesto sauce

GNOCCHI

Dumplings with spinach and gorgonzola

CALAMARI

Squid rings battered and deep fried served with tartar and side salad

SALMON CARPACCIO

Smoked Scottish salmon with avocado and side salad

MAIN COURSE

POLLO MEDITERRANEO

Chicken breast in a creamy pesto sauce served with a Mediterranean ratatouille

RISOTTO VEGETARIANO

Arborio rice cooked with wine, herbs and a medley of seasonal vegetables

AGNELLO AL FORNO

Braised lamb shoulder on the bone with creamy mash and red wine jus

PESCA A'LA CAPONE

Cod fillet wrapped in pancetta, oregano and basil creme fraiche, sauteed asparagus

MELANZANA MISTO

Aubergine, tomato and courgette baked with mozzarella and parmesan cheese

COZZE

Mussels cooked in our white wine and herb broth, served with focaccia bread

INSALATA POLLO E PANCETTA

Mixed salad with grilled chicken breast and crispy pancetta with honey mustard dressing

POLPETTINE DIAVOLA

Homemade beef meatballs and spaghetti with our spicy tomato and herb sauce

SIDE DISH £3.50

CHIPS

CRISPY ZUCCHINI

ROCKET SALAD

SAUTEED SPINACH

SWEET POTATO FRIES

GARLIC MUSHROOMS

GARLIC BREAD

SEASONAL VEGETABLES

TOMATO & RED ONION SALAD

MIXED SALAD

DESSERT

TIRAMISU

BOURBON & VANILLA CHEESECAKE

SALTED CARAMEL PANACOTTA

SUMMER FRUIT ETON MESS

ICE CREAM / SORBET



10.06.2018 INTIMO FRESCO