



## Graduation Menu 2009

3 courses ~ £19.95

(Including a welcoming glass of prosecco)

### Minestrone

*Homemade vegetable and tomato soup served with crusty bread*

### Zuppa del Giorno

*Our chef's soup of the day served with crusty bread*

### Carpaccio con Rucola

*Beef carpaccio with rocket and parmesan served with olive oil and lemon*

### Insalata Caprese

*Sliced buffalo mozzarella, ripe tomatoes, basil leaves and extra virgin olive oil*

### Bruschetta Rustica

*Italian bread with chopped cherry tomatoes, red onion, fresh basil and olive oil*

### Cozze alla Crema

*Fresh Scottish mussels cooked in cream and white wine, served with crusty bread*

### Pollo con Porcini

*Supreme of chicken roasted with porcini mushrooms in a wholegrain mustard sauce with sautéed potatoes*

### Bistecca alla Griglia (£3 supplement)

*10oz Scottish sirloin served with an Amarone wine sauce, thick cut chips and sautéed peas*

### Merluzzo con Salsa

*Roasted fillet of cod with a red pepper and black olive salsa on a bed of basil and olive oil mash*

### Pizza Salami Piccante

*Spicy salami, mozzarella, red onion and fresh rocket*

### Pizza Verdi

*Fresh spinach, rocket, ricotta cheese and shavings of parmesan with garlic and chilli oil*

### Pennette con Panna e Porcini

*Porcini mushrooms in a light cream sauce with parmesan shavings*

### Ziti al Forno

*Sedanini pasta tubes baked with tomato sugo with small beef and pork meatballs topped with mozzarella*

### Tiramisu

*Homemade traditional Italian dessert. Finger sponge biscuits dipped in coffee and liqueur, finished with mascarpone and chocolate*

### Pannacotta aromatizzata

*Homemade strawberry and vanilla pannacotta served with fresh berries*

### Gelato all'Amarena

*Italian vanilla icecream topped with Moreno cherries*