

## Welcome Drink!

Glass of Prosecco  
Aperol Spritz  
Peach Bellini

Sml Appasimento  
Sml Malbec  
Sml Primitivo

Sml Pecorino  
Sml Sauvignon Blanc  
Sml Pinot Grigio

Soft Drink  
Moretti  
Peroni

## A Light Nibble...

Marinated Olives served with Homemade Rosemary and Sea Salt Focaccia Bread

## Getting Started ...

### *Arancini*

Arborio rice balls, stuffed with mozzarella and roasted peppers, coated in fresh breadcrumbs and served with an arrabbiata sauce

### *Bruschetta*

Altumera bread topped with a recipe of garlic, basil, sun-dried tomatoes, olive oil, rocket salad and pesto

### *Deep Fried Brie*

A wedge of brie, coated in panko breadcrumbs, served with an apple and plum chutney and seasonal salad

### *Chefs Special*

Mashed aubergine cooked in a cumin and coriander sauce with tomatoes, garlic, chillies and served with homemade rosemary focaccia bread

### *Calamari*

Crispy deep fried breaded calamari, served with garlic aioli, mixed salad and a lemon wedge

### *Gamberoni A La Diavola*

King prawns cooked in a spicy tomato, chilli and garlic sauce, served with homemade focaccia

## *Antipasto for Two*

Milano salami, prosciutto, chorizo and caprese sausage, served with mixed salad, baby mozzarella, sun-dried tomatoes, olives, apple and plum chutney and rosemary focaccia

## The Main Event...

### *Linguine Carbonara*

A creamy sauce with crispy pancetta, black pepper, and mix di formaggio served over linguine

### *Casareece Pollo Pesto*

Oven baked pasta in a creamy béchamel and pesto sauce with chicken, mushrooms, and onions topped with a sizzling layer of mozzarella and pesto dressing served with a side salad

### *Casareece a la verdura*

Casareece pasta in a creamy tomato sauce with sun-dried tomatoes, spinach, peas and leeks

### *Diavolo Pizza*

Crispy base with divella sauce, mozzarella and sliced pepperoni

### *Caprina Pizza*

Crispy base with divella sauce, mozzarella, goats cheese, red onion, caramelised onion, spinach and garlic oil

### *Chicken Astra Pizza*

Crispy base with divella sauce, mozzarella, cajun chicken, red onions, roasted peppers, chillies and baby spinach





### *Cannelloni*

Homemade rolls of pasta filled with ricotta cheese, spinach and mix di formaggio, oven baked in rich tomato sauce and topped with a layer of creamy béchamel sauce and mozzarella

### *Lasagne*

Oven baked homemade bolognese, layered lasagne pasta and topped with béchamel sauce and mozzarella

### *Calabria Pizza*

Crispy base with divella sauce, mozzarella, spicy nduja sausage, Calabrese sausage, roasted peppers, piquante peppers, garnished with rocket,

### *Belly Pork*

Slow cooked belly pork with crushed potatoes, broccoli and green beans in a rosemary and red wine sauce

### *Pollo Milanese*

Roasted chicken breast in a mushroom, pancetta, spinach, tomato, cream and white wine sauce

### *Salmon Rustica*

Oven baked salmon fillet, cooked in a lemon and butter sauce, with mushrooms and sun-dried tomatoes, capers, olives, preserved lemon and served with broccoli and green beans

### *Giardino Pizza*

Thin and crispy base with divella sauce, mozzarella, roasted peppers, leeks, chefs special, aubergine and mushrooms

### *Risotto Verdura*

Arborio rice cooked with sun-dried tomatoes, artichokes, peas, leeks, green beans and spinach

### *Risotto Pollo Funghi*

Arborio rice cooked in a creamy white wine sauce with chicken, mushrooms, pancetta, fresh thyme and mix di formaggio

### *Linguine Fruitti De Mare*

Clams, mussels, king prawns and squid in a lemon, white wine and chilli pomodoro sauce, with homemade linguine

### *Lobster Ravioli*

Lobster filled ravioli served with juicy king prawns in a creamy tomato and brandy sauce

### *Rump Steak / Sirloin Steak*

28 day matured rump / sirloin steak seasoned with rosemary and olive oil, pan fried to your own preference and served with steak cut chips, crispy onion rings and a fresh salad

## **Something Sweet ...**

### *Tartufo Classico*

A hazelnut delight, chocolate ice cream coated in solid chocolate and hazelnuts

### *Chocolate Fudge Cake*

A chocolate sponge filled and topped with chocolate fudge, served hot with ice cream or cream

### *Biscoff Cheesecake*

Creamy cheesecake filling between buttery biscuit base and deliciously warm biscoff topping

### *Affogato*

Vanilla gelato served with a shot of Espresso

### *Salted Caramel Cheesecake*

Smooth salted caramel filling layered onto of a crumbly biscuit base with caramel pieces

### *Torta Della Nonna*

Smooth lemon custard surrounded with fragrant shortcrust pastry, topped with nuts and vanilla gelato

## **Grand Finale**

### *An After Dinner Shot*

Limoncello, Amaretto, Sambucca,

&

### *A Hot Drink*

Tea / Coffee / Hot Chocolate



