



## Pre order form

**THREE COURSE SPECIAL SET MENU £21.40**  
**TWO COURSE £18.40**

**MINESTRONE (V)**

Fresh vegetable soup

**PROSCIUTTO E MELONE**

Authentic Parma ham and melon

**MELANZANE (V)**

Layers of aubergine baked with tomatoes, mozzarella and Grana Padano cheese

**FUNGHI TRIFOLATI (V)**

Mushrooms cooked with extra virgin olive oil, garlic and parsley

**SARDINE ALL` AGLIO**

Grilled sardines in extra virgin olive oil and garlic

**SALMONE AGLI ASPARAGI**

Fillet of salmon in a white wine, cream and fresh asparagus sauce

**POLLO AIFUNGHI**

Breast of chicken cooked in a white wine, garlic and mushroom sauce

**VITELLO ALLA PIZZAIOLA**

Escalope of veal cooked in a tomato sauce with garlic, capers and herbs

**ANY PIZZA OR PASTA FROM THE MAIN MENU**

**STRUDEL ALLA TIROLESE (V)**

Apple Strudel served with vanilla ice cream

**MACEDONIA DI FRUTTA FRESCA (V)**

Fresh fruit salad

**PANNA COTTA AL CARAMELLO**

Traditional Piemontese dessert with caramel

**BIGNÈ AL CIOCCOLATO (V)**

Profiteroles filled with ice cream and topped with chocolate sauce

**CASSATA**

Cassata ice cream

**GELATO MISTO**

Mixed ice cream

Please tick one starter, one main and a dessert

**MINESTRONE (V)**

**PROSCIUTTO E MELONE**

**MELANZANE (V)**

**FUNGHI TRIFOLATI (V)**

**SARDINE ALL` AGLIO**

**SALMONE AGLI ASPARAGI**

**POLLO AIFUNGHI**

**VITELLO ALLA PIZZAIOLA**

**ANY PIZZA OR PASTA FROM THE MAIN MENU**

**STRUDEL**

**MACEDONIA DI FRUTTA FRESCA**

**PANNA COTTA**

**BIGNÈ AL CIOCCOLATO**

**CASSATA**

**GELATO MISTO**

--- cut along the dotted line ---



Please place on the table in front of you

Fold here

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Your name

Your starter

Your main

Your dessert

--- cut along the dotted line ---

