

## Starters

### Parma Ham & Melon

Layers of Parma ham draped over sweet honey melon and garnished with orange slices

### Asparagus & Parma Ham Bruschetta

Fresh grilled asparagus, chopped tomatoes, basil, garlic and extra virgin olive oil on toasted ciabatta bread topped with Parma ham

### Arancini Ragu

Typical Palermo speciality - Saffron infused rice balls, coated in breadcrumbs & filled with bolognese & peas. Comes with spicy tomato sauce in the side

### Mozzarella in Carozza

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Deep fried breaded mozzarella parcels & spicy tomato dipping sauce

### Sardines

Grilled, butterflied & filleted sardines served with salad and a wedge of lemon

### Gamba e Scallop Al Senape

With Warm Ciabatta

Scallops & tiger prawns with cream, mustard & mushrooms

## Mains

All served with potatoes and vegetables

### Swordfish & Prawn Pizzaiolla

Flame grilled swordfish steak topped with tomatoes, prawns, olives and capers

### Honey & Lime Salmon

Salmon fillet cooked in honey & lime topped with asparagus

### Bistecca Chasseur

Sirloin with mushroom, pancetta, onion & red wine

### Pollo Valdostana

Topped with ham, mature cheddar cheese & our homemade tomato sauce

### Spaghetti Marinara

Mussels, calamari & prawns in tomato & garlic

### Saltimboca alla Romana

Veal with Parma ham in butter, white wine & sage

### Tagliata D'agnello

Lamb chops in a rich lamb & rosemary gravy with balsamic glaze

## Desserts

Any choice from our desserts menu given after main course