

## 3 COURSE MENU

*£40 per person with Live Music - £36 per person without Live Music*

### STARTERS

*Joe's  
Favourite  
Starter*

#### **Crab, Prawn & Papaya cocktail**

Layers of papaya, crab meat & peeled prawns & sliced oranges on a crisp gem lettuce leaf topped with marie-rose sauce

#### **Beef Polpette**

Our homemade meatballs are made using cuts of our aged ribeyes, veal & minced beef. Served in tomato sauce with warm baguette



#### **Mozzarella Parcels**

Deep fried breaded mozzarella parcels & spicy tomato dipping sauce



#### **Breaded Goats Cheese**

Thick slice of goat's cheese, deep fried in Panko breadcrumbs. Drizzled with honey & served with a sweet tomato relish

#### **Garlic King Prawns**

Grilled garlic & butter king prawns in a sizzling hot dish with baked French bread

#### **Calamari**

Deep fried & battered squid rings served with homemade garlic & lemon mayonnaise and a wedge of lemon

#### **Mussels Meunière**

Large fresh mussels in white wine, cream, garlic and parsley sauce with French bread

### MAIN DISHES

*Unless otherwise stated we serve our Mains with green beans and roast potatoes*

*Chef Rob's  
Favourite  
Pasta*

#### **Gnocchi With Chicken & Creamy Parmesan**

Pasta dumplings with Chicken breast, baby spinach leaves & cherry tomatoes. Cooked in a creamy parmesan sauce and garnished with fresh basil & parmesan shavings.

#### **9oz Ribeye Steak & Chips**

28 days matured, cooked how you like and topped with garlic butter.  
*With French fries and 1/2 grilled tomato*

#### **Pollo Parmigiana**

Oven baked chicken breast with aubergine, mozzarella & topped with a parmesan gratin

#### **Pollo Mexicana**

Chicken Breast wrapped in parma ham & topped with cheddar cheese. Cooked with onions, peppers, mushrooms, Jalepenos in a light tomato sauce

#### **Vitello Milanese**

Veal topside, tenderised & pan-fried in flour, egg & panko breadcrumbs.  
*Served with Spaghetti in our homemade tomato & Bolognese sauce.*

#### **Sicilian Cherry Tomato Seabass**

Filleted seabass chopped anchovies & cherry tomatoes, black olives, capers, garlic and olive oil

#### **Swordfish & Prawn Pizzaiolla**

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

## DESSERTS

*Not a dessert person? Feel free to swap your dessert for a Cocktail.*

*Our Famous  
Cheesecake*

### Homemade Lemon Cheesecake

Homemade lemon and thick mascarpone cheesecake on a biscuit base made of digestive biscuits, salted butter. Topped with sweet lemon curd and served with homemade raspberry coolie drizzle

### Joe's Extra Chocolatey Tiramisu

Layers of rich, whipped creamy Mascarpone cheese & Savoardi biscuits soaked in strong coffee and amaretto. What sets this Tiramisu apart is the dark chocolate shavings laid just above the bottom layer of the cake

### Vanilla Panna Cotta

Homemade vanilla Panna cotta served with blueberries, crushed meringue & raspberry coolie

### Mint Chocolate Trufito

Mint ice cream with a chocolate sauce centre surrounded by a chocolate shell all coated in crunchy mint pieces

### Simply Chocolate

Chocolate brownie topped with a dark chocolate mousse & milk chocolate shavings.  
Served with Madagascan vanilla ice cream

### Affogato

1 single shot of DISARONNO & a DOUBLE ESPRESSO poured over 2 scoops of Italian vanilla ice cream and garnished with a chocolate wafer straw

### Lemon Sorbet

Deliciously light, fresh and tart.  
The best way to end your meal if you don't fancy a heavier dessert

## DON'T FANCY A DESSERT?

*All cocktails contain a minimum of 50ml of alcohol*

*New  
Cocktail*

### Limoncello Margerita

Limoncello, Tequila, syrup, Lemon juice, shaken with ice and served with 1/2 salted rim glass and a lemon wheel.

### Sex On The Beach

Vodka, Archers, Orange Juice and Grenadine shaken with ice and a wedge of lime to finish

### Espresso Martini

Vodka, Tia Maria, double espresso & brown sugar shaken and poured over ice to create a cream top. Garnished with coffee sprinkles.

### Aperol Spritz

Aperol, Prosecco & Soda over ice, garnished with a wedge of orange

### Blue Lagoon

Vodka, Blue Caracao and a squeeze of lime, topped with a head of lemonade

### Malibu Sea-Breeze

Malibu, layered with pineapple and cranberry juice, finished with a fresh squeeze of lime

### Pornstar Martini

Vanilla Absolut Vodka, Passoa, Vanilla syrup, Passion fruit juice, squeeze of lime and garnished with a passion fruit wedge and a shot of Prosecco on the side.