

## 3 COURSE MENU

*£45 per person with Live Music - £40 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

*All our meat & fish dishes are served with mixed leaf salad and butter & garlic baby potatoes*

*Chef Rob's  
Favourite  
Pasta*

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

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

#### **Costolette di agnello**

Tender Lamb chops, flame grilled and then finished in a touch of rosemary & garlic.

#### **Salmone Con Gamberi**

Fresh Grilled Salmon finished in a sauce of white wine, cherry tomatoes & small prawns

#### **Risotto Roberto**

Italian Arboria rice slowly cooked in a sauce of white wine, garlic & a touch of cream. With mussels, chorizo and king prawns.

#### **Vitello Milanese**

Veal topside, tenderised & pan-fried in flour, egg & panko breadcrumbs.

*Served with Spaghetti in our homemade tomato & Bolognese sauce.*

#### **Pollo Parmigiana**

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

#### **Branzino Al Limone**

Filletted seabass in a butter, white wine, lemon & parsley sauce

#### **Bistecca Chasseur**

Our Ribeye steaks are 28 day aged and cut to 9oz. Cooked with Bacon, mushrooms & onions in a red wine Demi-glacé

*Steaks are £6  
Surcharge*

## 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

### **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

### **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

### **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

### **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

### **Piña Colada**

Tropical blend of rich Coco Lopez, Light rum, Dark rum and sweet pineapple

### **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 Processo on the side.