

# EVENING SET MENU

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## STARTERS

### ANTIPASTI

A selection of products from our deli: pane carasau – a Sardinian flatbread – topped with gorgonzola dolce & 14-month aged prosciutto Gran Sasso, with caper berries, mixed Italian olives, finocchiona salami, poponcini pepper filled with pesto, mint & garlic marinated green beans and caponata – a Sicilian sweet & sour stew.

### BRUSCHETTA v

Slices of grilled ciabatta with delicious fresh baby plum tomatoes, basil and garlic.

### ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with grilled ciabatta and red onion marmalade.

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## MAINS

### RISOTTO AI FUNGHI v

Rich mushroom risotto finished with a hint of chilli and truffle oil.

### DUCK PAPPARDELLE

Slow cooked duck, pork, pancetta & mushroom ragù, topped with garlic breadcrumbs.

### CHICKEN MILANESE

A flattened chicken breast, crusted in rosemary breadcrumbs and fried, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

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## DESSERTS

### PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

### GELATO ICE CREAM v

Our own authentic 'Gelati Artigianali' are made traditionally, have intense flavours and are served with a crispy Carluccio's wafer. Arabica coffee and hazelnut / Bitter chocolate / Vanilla / Strawberry / Cherry.

### TIRAMISU v

Savoardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. No wonder it means 'pick me up'.