

**SET MENU 2019
ISOLABELLA**

STARTERS

ZUPPA DI ZUCCA
Traditional pumpkin soup

ANTIPASTO ALL' ITALIANA
Parma ham, bresaola, mortadella, grilled marinated
courgettes and aubergines

**SALMONE AFFUMICATO CON INSALATA DI
AGRUMI E RUCULA**
Smoked salmon with citrus and rocket salad

GAMBERONI PICCANTI
King prawns with fresh chilli, garlic white wine and
tomato sauce

MAINS

TORTELLONI DI ZUCCA E PECORINO
Hand made pumpkin and pecorino filled tortelloni
with mushrooms, garlic and olive oil

STINCO DI AGNELLO
Braised lamb shank served on a bed of mushroom
risotto

MERLUZZO ALLA LIVORNESE
Fresh cod with onions, capers, anchovies black
olives white wine and tomato sauce served with
saute potatoes and spinach

**SUPREME DO POLLO AI CARCIOFI E
PANCETTA**
Chicken Supreme with artichokes and pancetta
served with saute potatoes and spinach

DOLCE

TORTA DI MELE
Warm apple tart served with vanilla ice cream

TIRAMISU
Home made traditional tiramisu

BIGNET ALLA PANNA
Traditional profiteroles with chocolate sauce

GELATO AMARETTO
Amaretto ice cream with amaretto liqueur

COFFEE OR TEA

Menu priced at £ 34.00 inclusive of VAT 10% service will be added on the final bill