

## **APERITIVI**

Prosecco

Spirit & Mixer

## **ANTIPASTI MISTO**

### **PRIMI**

Ravioli con Ricotta e Spinaci

Linguine al Ragu d'Anatra

Tagliatelle Burro e Salvia

### **SECONDI E CONTORNI**

Pollo alla Milanese

Saltimbocca alla Romana

Piccata di Pesce

### **DOLCI**

Tiramisu

Crema Fritta alla Veneziana

### **CAFFE**

Coffee/ Tea

### **DIGESTIVI**

Limoncello

Please select one dish from each heading on the previous page. The meals are described below.

#### ANTIPASTI (Starter)

##### **Antipasti Misto**

Cured meats, vegetables, cheese and bruschetta (platter).

#### PRIMI (First Dish)

The first main dish traditionally consists of pasta, risotto or soup.

**1. Ravioli con Ricotta e Spinaci**

Ravioli filled with ricotta cheese and spinach, covered in a tomato and cream sauce.

**2. Tagliatelle al Ragu d'Anatra**

Tagliatelle served with a duck ragu (similar to Bolognese).

**3. Linguine Burro e Salvia**

Linguine cooked with butter and sage.

#### SECONDI E CONTORNI (Second Dish & Vegetables)

The second main is a modest portion of meat or fish, served with a side of vegetables.

**1. Pollo alla Milanese**

Tenderised chicken escalope breadcrumbed and fried with parmesan.

**2. Saltimbocca alla Romana**

Prosciutto and a sage leaf, wrapped in veal, then braised in white wine.

**3. Piccata di Pesce**

Saltwater fish fried with a lemon, butter and garlic sauce.

#### DOLCI (Dessert)

We all know what dessert is

**1. Tiramisu**

Layers of coffee-soaked sponge surrounded by mascarpone and flavoured with cocoa.

**2. Crema Fritta alla Veneziana**

Venetian-style custard bites, deep fried and crispy, with a smooth and creamy interior.