

# Amerigo Vespucci

## Starters

### **Bread and Olives on the tables**

#### **Calamari con Zucchine Fritte**

Fried crispy squid with courgette, lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lemon

or

#### **Antipasto Misto**

A selection of Italian hams and Salami's, served with rocket lettuce, laced with balsamic vinegar and topped shavings of parmesan, Mozzarella, Sun dried tomatoes, marinated artichokes and olives

or

#### **Insalata Tre Colori \*v**

A salad of beef tomatoes served with sliced avocado and fresh mozzarella, seasoned with fresh basil and pesto olive oil

or

### **Soup of the Day**

## Main Course

#### **Pollo Con Pancetta, Limone e Timo**

Breast of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash

or

#### **Salmon alla Griglia**

Fillet of Scotch salmon, chargrilled, served with Hollandaise

or

#### **Tortelloni Al Funghi di Bosco \*v**

Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream

or

#### **Saltimbocca alla Romana**

Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and Steamed with white wine

## Desserts

### **Lemon and Lime Cheesecake**

or

### **Tiramisu**

£28.00 Per Head