

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

Tagliata di Pollo con Funghi Selvatici e Aglio

Sliced breast of chicken, oven roasted with wild mushrooms, seasoned with crushed garlic shavings of rosemary, flamed with white wine and laced with a hint of cream

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