



Mothers Day Evening Menu

Two Courses £19.95, Three Courses £24.95 *(plus 10% service charge)**

Antipasti Starters

Paté rustico italiano con chutney di cipolla di tropea.
Rustic Italian paté served with our Tropea shallot chutney.

Terrina di salmone affumicato con barbabietola.
Smoked salmon terrine with marinated beetroot served with Horse Radish crème fraiche.

Insalata di stagione Sasso.
Making a special appearance, our classic Sasso salad with chicken and bacon cooked in rosemary on a mixed salad with black olives and mushrooms .

Zuppa del giorno.
Our freshly prepared soup of the day.

Secondi Mains

Lasagne alla parmigiana .
Homemade vegetarian lasagne made ‘Parmigiana’ style with fried aubergine, mozzarella and tomato served au gratin.

Petto di faraona, fagioli, chorizo dolce e salsa al marsala.
Roast guinea fowl breast topped with a marsala sauce, served on cannellini beans and sweet chorizo tuscan style.

Ravioli all’aragosta con zucchine, scalogno al profumo di dragoncello nella sua salsa
Homemade ravioli filled with fresh lobster, courgettes and shallots with tarragon in a homemade lobster bisque

Filetto di merluzzo con verdure provenzale e salsa di zafferano.
Cod loin fillet with Povençal vegetables in a saffron sauce.

Dolci Dessert

Crostata di cioccolato bianco e lamponi.
A home made white chocolate and raspberry tart served with Mango coulis and pistachio ice cream.

Tiramisu.
A classic Italian dessert made with cream, mascarpone and coffee on sponge.

Semifreddo alla Pavlova.
Italian ice cream dessert made with meringue and served with fresh strawberries.

Please advise us of any special dietary requirements of allergies when ordering.