AL VOLO

BATTLE OF BLONDES TRIBUTE NIGHT MENU£45



BURRATA AL TARTUFO

Mini burrata wrapped in Parma ham served on a bed of salad & topped with truffle sauce

POLPETTE FRITTE

Homemade beef & pork meatballs served on a bed of hollandaise sauce

GAMBERI AL VINO BIANCO

Five prawns marinated in garlic & white wine served with garlic mayo & paprika



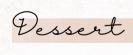
BRANZINO ALLE COZZE

2 seabass fillet served with cherry tomatoes, black olives, mussels in tomato sauce. Served with green salad on the side

AGNELLO ALLA PIASTRA Grilled lamb chops served medium with roast potatoes lamb gravy & salad

RAVIOLI CAPESANTE

Ravioli filled with scallops & prawns served over a bed of creamy green peas and crustacean sauce



TORTA RICOTTA E PISTACCHIO

Pistachio- ricotta cream layered in soft sponge, topped with chopped pistachios and hazelnuts

CHOCOLATE MOUSSE

Rich and smooth chocolate mousse, garnished with whipped cream

TIRAMISU CLASSICO

classic version of italian tiramisu served with chocolate powder

