



AL VOLO

THREE COURSES £45 PP

LIVE MUSIC SET MENU

Antipasto

Cocktail di Gamberetti

Prawn Cocktail with creamy Marie Rose sauce, elegantly presented on a bed of crisp lettuce, garnished with lemon

Spiedini di mozzarella

Skewers of mozzarella, avocado, cherry tomatoes, and basil. Topped with olive oil and balsamic glaze

Mushrooms Bruschetta

Toasted Altamura Bread with mixed mushrooms, garlic creamy sauce and truffle oil

Primo

Filetto di Orata

Seabream Fillet served with cherry tomatoes, onions, black olives, and sauteed potatoes.

Linguine ai Gamberetti

Linguine pasta served with crustacean bisque, Argentinian Prawns, chilly, garlic

Ravioli Sardi

Ravioli stuffed with ricotta and spinach served in classic Napoli tomato sauce finished with pecorino cheese.

Dolce

Lemon Cheesecake

Red Berries Panna cotta

Classic Tiramisu

Before placing your order, please always inform your server of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.