

st James

**22th SEPTEMBER
BOOKING
REQUIRED**

ITALIAN NIGHT

PROSECCO ON US TO START

STARTER

SUGGESTED WINE



RED WINE

**MONTEPULCIANO £26.50
D'ABRUZZO**

PRIMITIVO DI MANDURIA £40.00



WHITE WINE

PECORINO £26.50

GAVI £30.00

MOSCARDINI ALLA LUCIANA (CAMPANIA)
Baby octopus cooked in a rich tomato sauce served with sour dough toasted

FORMAGGIO DI CAPRA IMPANATO & FRITTO (V) (PUGLIA)
Breaded deep fried goat cheese served on rocket and confit heritage tomatoes

PEPERONI ALLA PIEMONTESE (V) (PIEMONTE)
Stuffed pepper served on bagna cauda (hot sauce made by garlic/cream & anchovy)

PROSCIUTTO DI PARMA & MOZZARELLA (EMILIA ROMAGNA)
Parma Ham and mozzarella cheese

SALMONE MARINATO (SICILIA)
Cured salmon, watercress, orange and fennel

MAIN COURSE

NODINO DI VITELLO ALLA SALVIA (LOMBARDIA)
Veal chop, roasted new potato, green beans served with butter & sage sauce

TUNA STEAK (SICILIA)
Served with sicilian caponata and cous cous

SPIGOLA IN CARTOCCIO (PUGLIA)
Seabass in papillote with cherry tomato, basil & olives

TAGLIATELLE ALLA BOLOGNESE (EMILIA ROMAGNA)
Long ribbon pasta served with bolognese sauce

PARMIGIANA ALLE MELANZANE (V) (CAMPANIA)
Pan fried aubergine with mozzarella, basil tomato

DESSERT

PANNACOTTA (PIEMONTE)
Panna cotta with mix berries compote and strawberry carpaccio

CASSATA (SICILIA)
Vanilla, chocolate and tutti I frutti icecream

TORTA DI MELE (TRENTO ALTO ADIGE)
Apple tart with vanilla icecream

BABBA (CAMPANIA)
Classic light babba sponge from the Amalfi coast, infused with rum

**2 Course £25.50
3 Course £30.00**