A taste of Sicily: Inspired by trips to the Amalfi coast

STARTERS

Spaghetti Vongole with green lip clams, Carabinero prawns and calamari, Amalfi lemon

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Fritto misto, saffron aioli

Stuffed squid. Braised in tomato with black olives, split pea purée and crispy courgettes

MAIN COURSES

Pork fillet, Parma ham and sage saltimbocca, creamed polenta, aged parmesan

Multi coloured ravioli: Pumpkin, Goats-cheese and amaretti with sage

N'duja (Calabrian sausage) crusted monkfish, cannellini beans stew and tempura monkfish cheek

DESSERTS

Coffee and chocolate Mille-feuille, hazelnut ice cream

Sicilian Lemon and mascarpone cannoli with candied citrus \sim

Isi Tiramisu

Home made ice creams