

BOLTON'S MAY EVENING SET MENU

2 courses £20

3 courses £25

STARTERS

GAMBERONI MERIDIONALI

Pacific prawns with garlic, herbs and butter sauce

TRICOLORE

Sliced mozzarella, tomatoes and avocado

CAMEMBERT FRITTO

Deep fried camembert served with gooseberry preserve

MAIN COURSES

All main course are served with fresh vegetable of the day

SALTIMBOCCA ALLA ROMANA

Veal topped with Parma ham and sage

FILETTI DI BRANZINO ALLA MARINARA

Filet of sea bass in a clams and shrimp sauce

TORTELLONI PIACENTINI

Home-made ravioli filled with ricotta cheese and spinach tossed with tomato sauce and a touch of cream

DESSERTS

HOME-MADE TIRAMISU

HOME-MADE PANNACOTTA

FRUIT SALAD

