



ITALIAN NIGHT

THURSDAY 17TH AUGUST
£25.95 PER PERSON

ANTIPASTI

Prosciutto Crudo, Salami, Wild Mushroom Arancini, Bruschetta with Bocconcini & Meatballs Arrabbiata

MAINS

CHICKEN CACCIATORE

Slow cooked chicken thighs in a rich red wine, smoked pancetta, tomato, roasted pepper & rosemary sauce with olives, capers & orzo

LAMB RUMP

Served pink with creamy parmesan polenta, tenderstem broccoli & salsa verde

PORK SALTIMBOCCA

Pork tenderloin & fresh sage wrapped in prosciutto & served on a wild mushroom risotto with red wine sauce

SEA BASS CAPONATA (n)

Pan fried fillets of Sea Bass with roasted aubergines, raisins, onion, celery & tomatoes, basil pesto & crispy potatoes

PIZZA CON PROSCIUTTO

Hand-stretched sourdough topped with tomato sauce, prosciutto, bocconcini, roquito pepper pearls & topped with fresh rocket

GNOCCHI AL FORNO (v)

With roasted butternut squash, dolcelatte & baby spinach served with rocket & watercress salad

DESSERTS

TIRAMISU

Coffee & mascarpone sponge pudding with chocolate sauce

SICILIAN LEMON TART

Served with raspberry sorbet

PANETTONE BREAD & BUTTER PUDDING

Chocolate orange Panettone bread & butter pudding served warm with vanilla ice cream

VANILLA PANNACOTTA

Served with roasted peaches

LIMONCELLO TO FINISH



JOIN THE EGO CLUB TODAY

Ask one of the team about joining the Ego Club for exclusive offers & Ego news.

If you would like any dietary or allergen information or to see our
Gluten Free & Vegan menus, please just ask our team.

Due to the presence of nuts in some products, there is a small possibility
that nut traces may be found in any of our menu items.

The recommended daily calorie intake for women is 2000 kcal and for men is 2500 kcal.

For parties of 8 or more, a discretionary 10% service charge will be added to the bill, thank you.

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free