

# SHOWTIME

SHOWTIME PRICE INCLUDES A 3 COURSE LUNCH & ENTERTAINMENT

## PRIMI PIATTI

(VG) ZUPPA DI LENTICCHIE E SPINACI

Italian Brown Lentils & Sun-Dried Tomato Soup with Baby Spinach  
Served with Focaccia Bread Crostini

(V) CAPRESE DI BUFALA

Oregano & Extra Virgin Olive Oil Marinated Heritage Tomatoes,  
Fresh Buffalo Mozzarella & Basil Dressing

MACCHERONI AL RAGU DI MERLUZZO E DATTERINI

Maccheroni Pasta with Fresh Cod, Parsley, Garlic, Chilli & Datterini Tomato Sauce

(VG) BRUSCHETTA CON CREMA DI CECI E ZUCCHINE

Grilled Pugliese Bread, Hummus & Grilled Zucchini, Balsamic Dressing

ANTIPASTO ALL'ITALIANA

Selection of Italian Cured Meat with Marinated Olives,  
"Giardiniera" Pickles & Focaccia Bread

(V) LARGE YORKSHIRE PUDDING

Served with Thyme & Onion Gravy

## SECONDI PIATTI

ARROSTO DI MANZO AL SAN MARZANO

Roasted Angus Beef (served pink) with Oregano  
Plum Tomato Sauce & Roasted Potatoes

BRANZINO AGLI ASPARAGI

Grilled Sea Bass Fillets, Cream of Asparagus, Garlic & Mint New Potatoes

ANATRA ALL'ARANCIA

Crispy Slow Roasted Half Duck, Orange & Balsamic Sauce  
Served with Gratin Potatoes

BISTECCA DI MANZO AL CHIMICHURRI (£10.5 Supplement)

12oz Rib-Eye Steak, Salsa of Fresh Herbs, Garlic, Chilli, Tomato, Lime Juice & Olive Oil  
Served with Skin-on-Fries

GRIGLIATA DI PESCE MISTO (£10.5 Supplement)

Grilled Selection of Sea Bass, Swordfish, Tuna, Scallop & King Prawn  
Salsa Verde & Mixed Salad

(VG) INSALATA DI SUPERCEREALI

Superfood Salad with Grains, Pulses, Black Olives, Cia, Sunflower & Pumpkin Seeds, Basil Olive Oil Dressing

(VG) PIZZA VARIEGATA

Tomato Base Pizza with Grilled Vegetables & Vegan Mozzarella, Rocket Leaves

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Selection of Seasonal Vegetables (£2.5 Supplement)

## LA DOLCE VITA

PICCOLA PASTICCERIA BIBIS

A Selection of Bibis Home Made Desserts Perfect for Sharing

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CHOICE OF COFFEES & TEAS UPON REQUEST