



2 COURSES
£29.95

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£37.95

GRAND
MILLEN
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STARTERS

BRUSCHETTA CLASSICA

Garlic bread served with marinated cherry tomatoes, garlic, basil and extra virgin olive oil.

PÂTÉ DI POLLO

Chicken liver pâté, served with a port and bacon jam, toasted sourdough bread and chicory salad.

ZUPPA DELLA CASA

Our homemade soup of the day. Served with sourdough bread, whipped butter and Maldon sea salt.

ARANCINI AL GRANCHIO

Crab and saffron arancini, with a lobster and roasted red pepper aioli and basil crisp.

MOZZARELLA FRITTA

Deep fried whole mozzarella ball in breadcrumbs with a sun blush tomato pesto.

MAIN COURSES

RIGATONI NORCINA

Italian sausage with chilli, tomato, cream and brandy sauce.

STONEBASS

Pan fried stonebass, with a creamy herby mash, lemon and brown shrimp butter with parsley and crispy capers.

PANCETTA DI MAIALE

Confit pork belly, creamy polenta, glazed carrot, buttered greens and a mustard café au lait sauce.

RAVIOLI CACIO E PEPE

Pecorino and cracked black pepper ravioli, served with a porcini mushroom sauce and extra virgin olive oil.

CHOICE OF ANY PIZZA

Some ingredients may not be listed, please alert your server if you have any food allergies or intolerances.



DESSERTS

CHEESECAKE OF THE DAY

Served with vanilla ice cream.

CRÈME BRÛLÉE

Passion fruit crème brûlée, served with pistachio biscotti.

PANNA COTTA

Vanilla panna cotta, served with fresh strawberries, strawberry consommé and honeycomb.

STICKY TOFFEE PUDDING

Salted caramel sauce with vanilla ice cream.

ICE CREAM OR SORBETS

Selection of ice cream or sorbets, served with honeycomb.

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