

BOLTON'SOctober Set Menu

Two courses £ 39.99

Three courses £ 44.99

STARTERS

FRESH ASPARAGUS (v/vg)
Steamed asparagus served with your choice of Hollandaise sauce or butter.

CARPACCIO DI MANZO
Beef carpaccio with rocket salad and Parmesan cheese.

BURRATA DELLO CHEF
Burrata mozzarella with roast red pepper and basil pesto.

MAIN COURSES

LINGUINE ALLE ZUCCHINE (vg)
Linguine pasta with courgettes, garlic, chilli and cherry tomatoes.

RIGATONI CON MANZO
Rigatoni pasta with beef strips and a rich tomato sauce.

FILETTI DI IPPOGLOSSO ALLA GRIGLIA Grilled halibut fillet and fresh herbs.

COSTOLETTE DI VITELLO Veal cuttles with calvados and apple.

DESSERTS

CHEESECAKE ALLA VANIGLIA CON LAMPONI (v) Vanilla Cheesecake with fresh Raspberries.

TIRAMISU (v)
Traditional Italian Tiramisu: Layers of coffee-soaked ladyfingers and mascarpone cream,
dusted with cocoa.

MACEDONIA DI FRUTTA FRESCA (v) Seasonal fresh fruit salad

12.5% service charge not included.