

# IL BISTRO

— Since 1976 —

## SET MENU

Two Courses | 24

Three Courses | 29

### STARTERS

#### Calamari

*Squid in a light batter with aioli & fresh lemon*

#### Bruschetta **vg**

*Grilled ciabatta rubbed with garlic & topped with roasted red peppers, marinated tomatoes, pesto, chopped onions, basil & extra virgin olive oil*

#### Caprese salad \* **v**

*Sliced fresh Buffalo mozzarella, marinated tomatoes, fresh basil, salt & extra virgin olive oil*

#### Gambas pil pil

*Large peeled King prawns cooked in butter, garlic, extra virgin olive oil, chilli & dry sherry*

### MAINS

#### Pasta al limone **v**

*Linguine, lemon, garlic, extra virgin olive oil, Parmesan & basil*

#### Moules marinière \*

*Mussels cooked in white wine, garlic, butter, shallots & parsley*

#### Mediterranean cod \*

*Cod fillet with a tomato, olive, capers & onion sauce. Served with Tuscan rosemary potatoes*

#### Chicken parmigiana

*Breaded chicken breast with a homemade slow cooked tomato sauce & topped with mozzarella & Prosciutto, served with triple cooked chips*

### DESSERT

#### Affogato \*

*A scoop of vanilla ice cream drowned in a shot of hot espresso*

**Add Amaretto | 4**

#### Eton mess \*

*Crushed meringue, strawberries & cream*

***Please note this menu is not available during peak times.***

**v** - Vegetarian **vg** - Vegan \* - Gluten free. Food allergy information available on request. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens.