

IL BISTRO

— Since 1976 —

AUTUMN SET MENU

Two Courses | 24

Three Courses | 29

STARTERS

Bruschetta **v**

Golden roasted squash on grilled ciabatta, then finished with a drizzle of olive oil, fresh herbs & a hint of garlic

Mushroom Soup **v**

Hearty mushroom soup, slowly simmered with garlic, thyme & a splash of cream, served with bread

Burrata & Figs * **v**

Creamy burrata from Puglia paired with sweet, ripe figs, drizzled with balsamic vinegar & topped with fresh basil

Rocket Salad with Peccorino & Walnuts * **v**

MAINS

Tagliatelle with Mushrooms & Sausage Meat

Tagliatelle tossed with earthy mushrooms & Tuscan sausage, finished in a light cream sauce with Parmesan & a hint of fresh thyme

Squash, Parmesan & Sage Risotto * **v**

Creamy arborio rice with roasted butternut squash, finished with Parmesan & crisp sage leaves

Chicken Saltimbocca *

Chicken breast wrapped in prosciutto with fresh sage, pan seared & finished in a white wine & butter sauce. Served with mash potato

Sicilian Style Baked Cod *

Cod fillet baked with tomatoes, olives, capers, & garlic, finished with a drizzle of extra virgin olive oil & fresh herbs. Served with thin hand cut chips

DESSERT

Affogato *

A scoop of vanilla ice cream drowned in hot espresso

Add Amaretto | 4

Strawberry Cheesecake

Creamy rich cheesecake with fresh strawberries

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.