



Quattordici

ITALIAN KITCHEN

MOTHER'S DAY

STARTERS

Ravioli

Ravioli stuffed with wild boar in a butter and sage sauce with pecorino cheese

Sardines

Fillet of sardines stuffed with pine nuts, kalamata olives, mixed herbs in a lemon sauce

Grigliata di verdure

Mixed roasted organic vegetables served with aged goat cheese with an extra virgin olive and lemon dressing

Carpaccio

Homemade wagyu carpaccio and buffalo mozzarella with rocket salad drizzled in white truffle oil

MAIN COURSE

Arrosto di pollo

Slow-cooked corn-fed chicken. Served with golden brown roasted potatoes, vegetables of the day, homemade gravy and homemade fluffy Yorkshire pudding

Arrosto di manzo

Slow-cooked loin of shashi beef. Served with golden brown roasted potatoes, vegetables of the day, homemade gravy and homemade fluffy Yorkshire pudding

Lasagne

Layers of homemade lasagne with spinach pasta, aubergine, peppers, peas and a mix of wild mushrooms. Oven baked with Béchamel sauce, mozzarella and parmesan cheese on San Marzono tomato sauce

Pesce misto

Fillet of wild sea bass and tiger prawns on white wine, kalamata olives and capers served with roasted new potatoes

HOME-MADE DESSERT

Choice of: **Banoffee pie, Black cherry cheesecake or Tiramisu**

