

VASCO & PIERO'S PAVILION RESTAURANT

SAMPLE MENU:CHANGES DAILY

PROSECCO & WHITE PEACH JUICE 9.50 NEGRONI 12.50

SMALL PLATES

Salad of oranges, fennel, pecorino & balsamic dressing 5.00

Burrata from Puglia with cherry tomatoes, avocado, olive oil 9.50

TRICOLORE: Avocado, tomato, bufala mozzarella & olive oil 9.50

Bruschetta with garlic, tomatoes, basil & olive oil 6.50

Carpaccio of roast loin of pork with rucola, lemon, olive oil & pecorino 6.50

Salad of beetroots, tomatoes, avocado, red onions, feta cheese, white wine

vinegar, olive oil 7.50

Scamorza: Grilled smoked mozzarella wrapped in parma ham 8.50

Budino of broccoli with Umbrian black truffles butter sauce 8.50

Crispy cabbage stuffed with mixed meat, fresh herbs & tomato passata 7.50

Vegetable & borlotti beans soup 5.00

LARGE PLATES:

Hand made tagliatelle with traditional Umbrian beef & pork ragu 18.50

Spaghettini with king prawns, chilli & tomatoes 22.50

Hand rolled vegetarian lasagne, aubergine, zucchini, ricotta, mozzarella & tomato 14.50

CRESPELLE: Baked pancakes with spinach, ricotta & nutmeg 14.50

Hand made mushroom tortelloni with Umbrian truffles & butter sauce 21.50

Grilled filet of swordfish with red pepper dressing, French beans & lentils 19.50

Sautee filet of seabass with fresh herbs, asparagus, tomatoes & new potatoes 18.50

Grilled filet of cod, zucchini, cherry tomatoes, spring onions, new potatoes 19.50

Tuscan sausages, black truffles, pecorino, pancetta, carrots, cannellini 19.50

Scaloppina of chicken Milanese with tagliatelle, tomato & basil 22.50

Sautee strips of calf's liver & onions with sautee cabbage 19.50

Grilled lamb cutlets with fresh herbs, peperonata & potatoes 26.50

Grilled filet of beef, rosemary oil, broccoli & potatoes 27.50

SIDE DISHES: Sautee potatoes 4.00 steamed broccoli 4.00 Salad of seasonal leaves with

parmesan 4.50 Steamed Spinach 4.50 carrots, red onions & thyme 3.50

COVER CHARGE 2.75 Optional gratuity of 12.5% will be added to all bills