



Antipasti

Zuppa del giorno (v)

Chef's homemade soup of day , crusted Altamura bread

Fritto misto di pesce

Deep fried squid, cod, king prawn, garlic & herb mayonnaise

Bruschetta al pomodoro (v) (vg)

Toasted Altamura bread with fresh chopped tomatoes, garlic, red onion ,basil & olive oil

Arancinetti Siciliani (n)

Bolognese sauce, mozzarella cheese & peas Sicilian breadcrumb-coated rice balls on a bed of tomato sauce

Secondi

Spigola alle mandorle (n)

Pan-fried seabass fillet, saffron seafood voluté,roasted new potatoes, green beans & almond flakes

Pollo alla Milanese

Pan- fried breaded aromatic chicken escalope, cherry tomato & mozzarella Caprese salad

Vitello al vino bianco

Veal chop, white wine, bone marrow & herbs sauce, skinny fries & roasted tomatoes

Pappardelle al ragù

Fresh pappardelle egg pasta, braised beef ragù & creamy stracciatella cheese

Risotto ai funghi (v, gf)

Arborio rice, sautéed wild mushroom, truffle oil, parsley & white wine

Dolci

Tiramisù

Homemade Italian sponge cake soaked in coffee with powdered chocolate, brandy & mascarpone cheese

Black forrest gateau

Chocolate and cream sponge cake, Amarena cherry filling

Gelati & sorbetti (n)

A selection of Montalbano's homemade Italian ice creams & sorbets

Semifreddo alle mandorle (n,gf)

Homemade nougat ice-cream, warm chocolate sauce & crushed almonds

