

<b>Set 1</b> <b>£36.50</b>	<b>VILLA BIANCA - SET MENU</b> <b>Set 2</b> <b>£37.20</b>	<b>Set 3</b> <b>£39.10</b>	<b>Set 4</b> <b>£41.00</b>
<b>Appetizers</b> <b>SALMONE AFFUMICATO CON LE SUE GUARNIZIONI</b> <i>Scotch smoked salmon with capers &amp; red onions</i> <b>MINISTRONE</b> Vegetable Soup  <b>TAGLIATELLE FATTE IN CASA CONFUNGH SELVATICI E CREMA</b> <i>Home Made Tagliatelle with wild Mushrooms and Cream</i> <b>ENTREES</b> <b>SALMONE ALLA GRIGLIA</b> <i>Grilled Salmon served with Hollandaise Sauce</i>  <b>SCALOPPINE AL BASILICO</b> <i>Veal Escalope with Basil Sauce</i>  <b>POLLO AI CAPPERI E LIMONE</b> <i>Breast of Chicken with Capers &amp; Lemon Sauce</i>	<b>Appetizers</b> <b>RAVIOLI SALSA NAPOLI</b> <i>Ricotta &amp; Spinach Ravioli with Tomato sauce</i>  <b>INSALATA TRICOLORE</b> <i>Mozzarella, Tomato &amp; Avocado Salad</i>  <b>STRACCIATELLA</b> <i>Consomme with Egg</i> <b>ENTREES</b> <b>SALMONE CON PORRI, CREMA E ZAFFERANO</b> <i>Salmon with Leeks, cream &amp; Saffron</i> <b>POLLASTRELLO PEPERONCINO E ROSMARINO</b> <i>Baby Chicken with Chilly &amp; Rosemary Sauce</i>  <b>PICCATINA CAPPERI E LIMONE</b> <i>Veal Escalope with capers &amp; lemon sauce</i>	<b>Appetizers</b> <b>ANTIPASTO FANTASIA</b> <i>(Carciofini, Mozzarella e Gamberetti)</i> <i>Mozzarella, Shrimps &amp; Heart's Artichoke Salad</i>  <b>PENNE SORRENTINA</b> <i>Quills Shaped Pasta with Tomatoes and Mozzarella</i>  <b>MINISTRONE</b> Vegetable Soup <b>ENTREES</b> <b>SARAGO AL VINO BIANCO E LIMONE</b> <i>Sea Bream with White wine &amp; Lemon Sauce</i>  <b>PICCATINA DI VITELLO AI FUNGHI</b> <i>Veal Escalope with Mushrooms sauce</i>  <b>MEDAGLIONI DI FILETTO AL PEPE VERDE</b> <i>Medallions of Beef Fillet with Green pepper Sauce</i>	<b>Appetizers</b> <b>PROSCIUTTO DI PARMA E MELONE</b> <i>Parma Ham and Melon</i>  <b>MINISTRONE</b> Vegetable Soup  <b>RAVIOLI SALSA ASPARAGI</b> <i>Ricotta &amp; Spinach Ravioli with Asparagus and Tomato sauce</i> <b>ENTREES</b> <b>TRANCIA DI SALMONE ALLE ERBE</b> <i>Grilled Slice of Salmon with Herbs sauce</i>  <b>FILETTO D' AGNELLO CON SALSA TIMO E ROSMARINO</b> <i>Lamb Fillet with Rosemary &amp; Thyme Sauce</i>  <b>POLLO VILLA BIANCA</b> <i>Breast of Chicken with Ham, Cream &amp; Brandy</i>

**All the set Menu include vegetables & desserts. All prices are included VAT & cover charge, there will be 12.5% optional service charge will be added on top of the bill.**

<b>Set5</b> <b>£43.50</b>	<b>Set 6</b> <b>£47.00</b>	<b>Set 7</b> <b>£50.00</b>	<b>Set 8</b> <b>£52.70</b>
<b>Appetizers</b> <b>PROSCIUTTO DI PARMA E MOZZARELLA DI BUFALA</b> <i>Parma Ham &amp; Buffalo Mozzarella</i>  <b>CREMA D'ARAGOSTA</b> <i>Lobster Soup</i>  <b>SALTATA DI FUNGHI CON POLENTA</b> <i>Sauteed wild Mushrooms with Polenta</i>  <b>ENTREES</b> <b>IPPOGLOSSO ALLA CHIOGGIANA</b> <i>Halibut with Leeks, Mushrooms, coriander &amp; saffron sauce</i>  <b>FILETTO D'AGNELLO CON ERBE AROMATICHE</b> <i>Lamb Fillet with Herbs Sauce</i>  <b>POLLO AI FUNGHI SELVATICI</b> <i>Breast of Chicken with wild Mushrooms Sauce</i>	<b>Appetizers</b> <b>TAGLIATELLE VERDI FATTE IN CASA CON PROSCIUTTO COTTO, PISELLI E CREMA</b> <i>Home made Green Tagliatelle with Ham, Cream &amp; Peas</i>  <b>INSALATA DI MARE</b> <i>(Gamberoni, calamari, popo, vongole e cozze)</i> Seafood Salad with Prawns, Squids, Octopus, Clams and Mussels  <b>PROSCIUTTO DI PARMA CON MOZZARELLA DI BUFALA</b> <i>Parma Ham with Buffalo Mozzarella</i> <b>ENTREES</b> <b>LINGUINE ALL'ASTICE</b> <i>Half live Lobster served with Home Made Linguine in cherry tomatoes sauce</i>  <b>FILETTI DI ORATA OLIO DI OLIVA E LIMONE</b> <i>Fillet of Sea Bream with Olive Oil &amp; lemon</i>  <b>MEDAGLIONI DI FILETTO AI PEPI</b> <i>Medallions of Beef Fillet with Peppers Sauce</i>	<b>Appetizers</b> <b>ASPARAGI A PIACERE</b> <i>Asparagus with Butter Hollandaise sauce or Vinaigrette</i>  <b>RAVIOLI DI CARNE CREMA E PORCINI</b> <i>Meat Ravioli with Cream and Mushrooms</i>  <b>FANTASIA DI MARE</b> <i>(Salmone Affumicato, poipa di Granchio e Gamberetti)</i> <i>Smoked Salmon, Crab meat &amp; Shrimps</i> <b>ENTREES</b> <b>FILETTI DI BRANZINO CON VINO BIANCO ZENZERO E POMODORINI</b> <i>Fillet of Sea Bass with White Wine, Ginger and Cherry Tomatoes</i>  <b>FILETTO AL PEPE</b> <i>Beef Fillet with pepper Sauce</i>  <b>ANATRA SELVAGGIA ALLE CILIEGE NERE</b> <i>Half Roast Wild Duck with Black Cherries sauce</i>	<b>Appetizers</b> <b>CARPACCIO DI MANZO CON RUCOLA E SALSA AL LIMONE</b> <i>Thin Slices of Raw Beef with Rocket Salad and Lemon dressing</i>  <b>TAGLIATELLE ALL'ASTICE</b> <i>Half live Lobster served with Home Made Tagliatelle</i>  <b>ASPARAGI A PIACERE</b> <i>Asparagus with Butter, Hollandaise Sauce or Vinaigrette</i> <b>ENTREES</b> <b>CONTROFILETTO AL PEPE</b> <i>Sirloin Steak with Pepper Sauce</i>  <b>FILETTI DI ORATA VINO BIANCO POMODORINI E LIMONE</b> <i>Fillet of Sea Bream with White wine, Cherry tomatoes &amp; lemon</i>  <b>PICCATINA CON CREMA TARTUFATA E FUNGHI</b> <i>Veal Escalope with Mushrooms &amp; Truffled Cream</i>

For more information visit our web site at :[www.villabiancanw3.com](http://www.villabiancanw3.com)