

# Regatta

ON THE GREEN



Our NEW alternative to a la carte Dining - Your choice of any 2 courses for:

**DINNER OR LUNCH – £21.50**

Menu prepared by our chef de cuisine Adrian Webb

## STARTERS

### Minestrone (V)

A classic soup of fresh vegetables

### Funghi Veneta (v)

One of our favourite dishes of stuffed white mushrooms in tomato sauce gratinée

### Insalata d'Anatra

Crispy shredded duck on a bed of mix green leaf salad, served with balsamic dressing

### Calamari Fritti Sale e Pepe

A twist on the classic dish using crisp fried ocean squid with a hint of chilli, onion and seasoning

### Gamberoni All'Aglio

Three fresh water tiger prawns pan fried with wine and garlic butter

### Fegattini Regatta

Pan fried chicken and duck livers with caramelised apples and mix green leaf salad

### Ostriche Fresche

4 Fresh Pacific oysters served with shallot vinegar

### Capesante

Seared fresh sea scallops simply cooked with garlic and butter and served with herb dressing

### Antipasto Misto di Carne

Italian hors d'oeuvre of cured meat Wild Boar Bresaola, salami and mature Parma ham

### Antipasto Misto di Vegetali (V)

A plate of mix grilled vegetables in extra virgin olive oil and aromatic herbs

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### Pane é Burro

(bread and butter) £2.50

12.5% service charge will be added to your final bill

# FRESH PASTA & RISOTTO MAIN COURSE

All our main dishes are served with potatoes and a seasonal vegetable of the day

## Spaghetti Mare

Fresh spaghetti with a selection of sea food in a light lobster and shrimp sauce

## Tagliolini con Granchio

Fresh tagliolini with best white crab meat and asparagus infused in our lobster jus

## Penne Arrabiata (V)

Fresh tube pasta cooked in a delicious tomato and chilli sauce

## Tagliolini Carbonara

Fresh tagliolini with smoked pancetta and creamy sauce

## Risotto con Porcini

Best carnaroli rice with a rich sauce of wild porcini mushrooms (20 min)

## Risotto Marinara

Carnaroli rice with mix sea food in a delicate lobster fumet (20 min)

## FISH

Our fish is purchased daily and therefore subject to availability.

## Fritto misto Regatta

A traditional Venetian dish of wonderful crisp fried seasonal little fishes and shellfish

## Gamberoni All'Aglio

Six fresh water tiger prawns pan fried with wine and garlic butter

## Filetto di Merluzzo

Fillet of cod Bourguignon, served on a bed of mash potatoes and a rich red wine and game sauce

## POULTRY

## Pollo Forestiera

Free range chicken breast in a wild mushroom sauce

## Pollo Valdostana

Free range chicken breast with Buffalo mozzarella, sliced and wrapped in Parma ham and oven roasted in a rich tomato sauce

## Pollo alla Diavola

Free range chicken in a spicy chilli and tomato sauce

## Confit of Duck

Slow cooked leg of duck, crisp and delicious, served on a bed of mash potatoes and served with veal jus

## MEAT

### Vitello Milanese

Best matured rose Dutch veal pounded thin, bread crumbed and pan fried,  
served with fresh spaghetti Napoli

### Vitello Funghi

Best matured rose Dutch veal pounded thin, pan fried with herbs and  
served with wild mushroom sauce

### Vitello Saltinbocca

Best matured rose Dutch veal escallops Roman style with Parma ham and sage,  
served with Marsala sauce

### Filetto di manzo (+£5)

Free range mature Scotch Fillet Steak- extremely tender, the best quality Chargrilled  
with our special seasoning and herbs to your order served with a choice of  
Green Peppercorn or Mushroom sauce

## SIDE DISHES

Deep fried seasonal courgettes	£3.50
Spinach with chilli and garlic	£3.50
Mashed potatoes	£2.50
Fresh cut fries	£2.50
Tomato and red onion salad	£3.50
Green leaf salad	£3.95
Regatta mixed salad	£4.50

(+£) There will be a supplement on these dishes.

**Allergies** – Tell us if you have an allergy so we can tailor-make your meal to your needs.  
Please note that whilst every care is taken to de-bone the fish – some small bones may remain  
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