



# ITALIAN & FRENCH

## STARTERS

### BRUSCHETTA AL POMODORO

£6.50

Description: Toasted baguette slices topped with fresh tomato mix and basil.  
Ingredients: Bread, fresh tomatoes, garlic, olive oil, basil leaves.  
Flavor: Fresh, herbal, and salty.  
Texture: Crunchy bread with juicy topping.

### CLASSIC FRENCH ONION SOUP

£7.50

Description: Traditional hot soup topped with melted cheese and croutons.  
Ingredients: Caramelized onions, beef broth, Gruyère cheese, toasted bread.  
Flavor: Savory, rich, and slightly sweet from the onions.  
Texture: Liquid broth with stretchy cheese and soft bread.

### CAPRESE SALAD

£9.00

Description: Fresh slices of mozzarella and tomato with balsamic glaze.  
Ingredients: Mozzarella cheese, tomatoes, balsamic vinegar, fresh basil.  
Flavor: Mild and slightly sour.  
Texture: Soft cheese and firm tomatoes.

## DESSERTS

### CRÈME BRÛLÉE

£7.00

Description: Vanilla custard with a hard caramelized sugar top.  
Ingredients: Egg yolks, cream, sugar, vanilla bean.  
Flavor: Sweet vanilla.  
Texture: Crunchy on top and silky (creamy) inside.

### TIRAMISU

£6.50

Description: Coffee-flavored dessert with ladyfingers and mascarpone cream.  
Ingredients: Ladyfinger biscuits, espresso coffee, mascarpone cheese, cocoa powder.  
Flavor: Bitter-sweet (coffee flavor).  
Texture: Soft, airy, and fluffy.

### BERRY PANNA COTTA

£6.50

Description: An Italian sweetened cream pudding topped with berry sauce.  
Ingredients: Heavy cream, sugar, gelatin, vanilla, strawberries, raspberries.  
Flavor: Sweet and milky with tangy fruit.  
Texture: Smooth, jiggly, and velvety.

## MAIN COURSES

### LASAGNA BOLOGNESE

£14.00

Description: Layers of pasta sheets with rich meat sauce and béchamel.  
Ingredients: Pasta sheets, ground beef, tomato sauce, mozzarella, parmesan.  
Flavor: Salty, meaty, and savory.  
Texture: Soft, cheesy, and warm.

### COQ AU VIN (CHICKEN IN WINE)

£17.50

Description: Chicken braised slowly with red wine and mushrooms.  
Ingredients: Chicken drumsticks, red wine, mushrooms, onions, bacon.  
Flavor: Deep, savory, and slightly earthy.  
Texture: Succulent (juicy) meat and thick sauce.

### RATATOUILLE

£12.50

Description: A colorful classic French vegetable stew.  
Ingredients: Eggplant, zucchini, bell peppers, tomato sauce, herbs de Provence.  
Flavor: Sour (acidic) and herbal.  
Texture: Tender and stewed veggies.

## DRINKS

### SPARKLING BERRY LEMONADE

£4.50

Description: A refreshing bubbly drink with red berries.  
Ingredients: Sparkling water, strawberries, raspberries, lemon juice, ice.  
Flavor: Sweet and sour.  
Texture: Fizzy (bubbly) and cold.

### ITALIAN CAPPUCCINO

£3.50

Description: Hot espresso coffee with steamed milk foam.  
Ingredients: Espresso coffee, steamed milk, milk foam.  
Flavor: Bitter coffee balanced with sweet milk.  
Texture: Liquid with frothy (foamy) top.

### FRESH CITRUS ICED TEA

£3.00

Description: Cold black tea served with lemon and orange slices.  
Ingredients: Black tea, water, lemon slices, orange slices, mint, ice.  
Flavor: Citrusy and refreshing.  
Texture: Liquid and smooth.

