



Set Menu

3 Course £24.50

Starters

ANTIPASTO ITALIANO (GF)

Selection of Italian cured meats, mozzarella and marinated grilled vegetables

AVOCADO TRI COLORI (V) (GF)

Freshly sliced tomato, mozzarella & avocado With a balsamic dressing

CAPRESE (V) (GF)

Freshly sliced tomato's, mozzarella & basil

PENNE NAPOLI (V) (VG)

Pasta tubes coated in a light tomato sauce

ZUPPA DEL GIORNO (V) (VG) (GF)

Homemade Vegetable Soup

PATE DELLA CASA

Homemade chicken liver & wild mushroom Pate

ARANCINI SICILIANI

Crispy Italian rice balls, stuffed with Bolognese, mozzarella and peas. Served with a tomato dipping sauce

COZZE (GF)

Fresh mussels sauteed with white wine, garlic and a touch of tomato

Main Course

TAGLIERINI DELLA CASA

Pasta ribbons with Bolognese, spicy sausage, Mushrooms, Peas and a touch of cream

PENNE POLLO FUNGHI CREMA

Pasta tubes, chicken, mushrooms, garlic & cream

AGNOLOTTI PORCINI (V)

Fresh pasta stuffed with wild mushrooms and ricotta, with wild mushrooms, parmesan & truffle cream

PIZZA PROSCIUTTO COTTO E PEPPERONI

Cooked Ham and spicy pepperoni sausage

PIZZA SPICE

Roast chicken, onions, mixed peppers & homemade chilli

PIZZA CAPRINO (V)

Goats cheese, spinach & caramelised onions

POLLO FUNGHI CREMA

Chicken breast cooked with mushrooms & cream Served with seasonal vegetables & potatoes

POLLO MILANESE

Breaded chicken breast, served with spaghetti Napoli

SEABASS

Pan fried seabass fillet, white wine, cherry tomatoes, garlic & spring onions Served with seasonal vegetables & potatoes

CLASSIC FISH & CHIPS

Battered haddock & chips

CLASSIC BEEF BURGER

Home-made beefburger, using 100% steak mince Served with Fries & coleslaw

Desserts

TIRAMISU

PROFITEROLES

CHEESECAKE

GELATI ASSORTITI