

SET LUNCH MENU

Two Courses £11.95 Three Courses £14.95

(Monday to Friday 12:00-15:00)

STARTER

Soup of the day (ask server for details)

Calamari fritti with lemon & garlic mayo

Cocktail di gamberetti, baby prawns, mixed leaves, lemon, mayo and sweet paprika

Bruschetta Peperonata (v) Roasted sweet bell peppers, onions, fresh basil, extra virgin olive oil and crumbled goats cheese on toasted focaccia bread

Bruschetta Tomato (v) Chopped vine ripened tomatoes, black olives, fresh basil, extra virgin olive oil on toasted focaccia bread

MAIN

Grilled Rump steak (6oz) with sage butter, Chips, tomato & watercress **(£2 supplement)**

Seabass fillet (1/2 Seabass) with fennel salad, new potatoes, lemon and parsley
(£2 supplement)

Troffiete con Pollo (n) Twisted pasta with chicken, vegetables, parmesan cream and toasted pine nuts

Pizza Margharita (v) (plus two toppings of your choice: peperoni, chicken, ham, mushrooms, onions, pineapple, roasted peppers, egg, rocket, spinach)

Risotto Primavera (v) Creamy parmesan risotto with grilled courgettes, peas and asparagus

Lasagne Oven baked layered pasta with meat ragu, béchamel sauce, tomato, mozzarella and parmesan cheese

Cannelloni Ricotta e Spinachi (v) Hand rolled lasagne sheets, filled with spinach, ricotta & pecorino cheese topped with tomato sauce and mozzarella, baked in the oven

Spaghetti alla Bolognese Traditional Italian spaghetti with beef ragu sauce and fresh basil.

Spaghetti Pomodoro (v) Home made tomato sauce, cherry tomatoes and fresh basil

DESSERT

Tiramisu - sponge fingers, mascarpone & Coffee liqueur

Profiteroles ai Ciocolata (v) - Chocolate sauce and vanilla ice-cream profiteroles

Panacotta - Vanilla set cream with strawberry coulis

Gelato Misto (v)- (three scoops of ice-creams or sorbets, ask server for available flavours)

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items. All prices are inclusive of VAT. There is a discretionary 10 % service charge for parties of 8 or more people. For details of allergens please speak to a member of our team