

SET LUNCH MENU

Two Courses £15.50 Three Courses £18.50

(Monday to Friday 12:00-17:00)

STARTER

Zuppa di pomodoro (v)	tomato and basil soup served with homemade bread
Insalata caprese (v)	vine ripened tomatoes with fresh mozzarella, basil, rocket and balsamic dressing
Cocktail di gamberetti	baby prawns, mixed leaves, lemon, mayo and sweet paprika
Funghi all'aglio (v)	mushrooms cooked in garlic butter sauce, served with toasted Tuscan bread
Melanzane alla parmigiana	layers of aubergine, mozzarella, parmesan & basil baked in tomato sauce

MAIN

Minute steak	(6oz Rump - served medium only) with mixed herb butter and fries (£2 supplement)
Haddock fillet	with green beans, mashed potatoes, mussels and creamy saffron sauce (£2 supplement)
Pollo alla Milanese	fried breaded chicken breast served with tomato sauce and mixed salad
Pizza Margharita (V)	plus two toppings of your choice: peperoni, chicken, ham, mushrooms, onions, pineapple, roasted peppers, egg, rocket, spinach
Risotto funghi (v without parmesan)	roasted wild mushrooms risotto with garlic and parsley
Lasagne	oven baked layered pasta with meat ragu, béchamel sauce, tomato, mozzarella and parmesan cheese
Cannelloni Ricotta e spinaci (v)	hand rolled lasagne sheets, filled with spinach & ricotta cheese topped with tomato sauce and mozzarella, baked in the oven
Fettuccine alla carbonara	Flat ribbons of pasta with Italian smoked bacon and parmesan cream sauce

DESSERT

Tiramisu (v)	sponge fingers, mascarpone, marsala & coffee liqueur
Profiteroles al cioccolato (v)	vanilla cream profiteroles with warm chocolate sauce and vanilla ice cream
Lemon tart	served with raspberry sorbet
Gelato misto (v)	three scoops of ice cream or sorbet (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

