

# SET LUNCH MENU

Two Courses £18.50 Three Courses £23.00

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

## STARTER

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<b>Zuppa di pomodoro (v)</b>	Tomato and basil soup served with homemade bread
<b>Bruschetta Napoli (v)</b>	Chopped vine ripened tomatoes, red onions, garlic, fresh basil, extra virgin olive oil on toasted homemade bread
<b>Duck Liver and Pork Paté</b>	With orange and cognac liqueur, homemade bread, salad garnish and blackcurrant dressing
<b>Funghi all'aglio (v)</b>	Mushrooms cooked in garlic butter sauce, served with toasted Tuscan bread
<b>Bianchetti</b>	Whitebait deep fried served with salad garnish, lemon and garlic mayonnaise

## MAIN

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<b>Classic Beef Burger</b>	8oz beef patty served with mozzarella cheese, little gem lettuce, onion, tomato in a toasted brioche bun with gherkins, burger sauce and skinny fries <b>(£2 supplement)</b>
<b>Branzino</b>	Pan fried fillets of sea bass with sauteed potatoes, cherry tomatoes, rocket, lemon and parsley <b>(£2 supplement)</b>
<b>Pollo alla Milanese</b>	Fried breaded chicken breast served with tomato sauce and mixed salad
<b>Pizza Margharita (V)</b>	Plus two toppings of your choice: peperoni, chicken, ham, mushrooms, onions, pineapple, roasted peppers, egg, rocket, spinach
<b>Risotto ai Funghi (v without parmesan)</b>	Roasted wild mushroom risotto with garlic and parsley
<b>Lasagne</b>	Oven baked layered pasta with meat ragu, béchamel sauce, tomato, mozzarella and parmesan cheese
<b>Cannelloni Ricotta e spinaci (v)</b>	Hand rolled lasagne sheets, filled with spinach & ricotta cheese topped with tomato sauce and mozzarella, baked in the oven
<b>Penne con Pollo</b>	Penne pasta with chicken, black olives, garlic, tomato and mascarpone sauce

## DESSERT

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<b>Tiramisu (v)</b>	Sponge fingers, mascarpone, marsala & coffee liqueur
<b>Profiteroles al cioccolato (v)</b>	Vanilla cream profiteroles with chocolate sauce and vanilla ice cream
<b>Apple pie (v)</b>	Served with vanilla ice cream
<b>Gelato misto (v)</b>	Three scoops of ice cream or sorbet (ask server for available flavours)
<b>Raspberry panna cotta</b>	Raspberry and vanilla cream with raspberry puree

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 6 or more people.

For details of allergens please speak to a member of our team