

STARTER

ZUPPA DEL GIORNO

Homemade soup of the day served with home made bread

CAPRESE

Mozzarella and tomato salad with basil dressing and a balsamic reduction

ALETTE DI POLLO

Spicy chicken wings served with crunchy celery and a basil yogurt dressing

BRUSCHETTA STRACCHINO E SALSICCIA

Stracchino cheese and Italian sausages, bruschetta, finished with a drizzle of basil oil

SCAMORZA AND CRUDO IN CARROZZA

Traditional Italian starter served with a cool tomato and basil salsa

PATATE ALPINE

Layers of potato and bacon cooked in a creamy tomato with garlic sauce topped with a fried egg

PEPATA DI COZZE E VONGOLE

Sautéed mussels and clams in a tomato and garlic sauce

ARANCINI DI RISO CON SALSAL AL POMODORO

Stuffed risotto balls, served in a classic tomato sauce

MAIN

RISOTTO FUNGHI POLLO E GORGONZOLA

Mushrooms, chicken and gorgonzola cheese risotto

PENNE ARRABBIATA

Penne pasta in a spicy hot tomato sauce

PARMIGIANA DI MELANZANA

Layers of aubergine, tomato and mozzarella baked in the oven

CANNELLONI

Traditional pasta tubes filled with mince meat and baked in the oven

LASAGNE

Traditional beef lasagne

SPAGHETTI ALLA PUTTANESCA

Spaghetti pasta served in a garlic, anchovies, olives, capers and a tomato sauce

PIZZA HAWAIANA

Homemade pizza with ham and pineapple

PIZZA KESSA

Fresh tomato and basil, mozzarella, scamorza cheese, sausages and oregano

DIAVOLA

Tomato, mozzarella, pepperoni, salami, peppers, chilli and olive oil

POLLO CACCIATORA

Chicken breast served in a garlic olives parsley and tomato sauce served with crispy truffle polenta

SPEZZATINO DI POLLO

Diced chicken in a creamy mushroom and smoked pancetta sauce, served on chargrilled crusty bread

2 COURSES with coffee - £10.95

2 COURSES with coffee and a glass of either Sangiovese Rosso or Chardonnay Bianco - £12.95
