

MANGIA E BEVI EAT AND DRINK

2 COURSES INC. BOTTLE
OF WINE ONLY £20.00 pp

ANTIPASTI

ZUPPA DEL GIORNO (V)

Chef's soup of the day

CAPRESE (V)

Traditional mozzarella and tomato salad with fresh basil and olive oil

ANTIPASTI ALL'ITALIANA

A selection of cured Italian meats

COZZE SALTATE

Mussels in a garlic and white wine sauce

CALAMARI FRITTI

Fresh deep fried squid served with fresh lemon and tartar sauce

BRUSCHETTA POMODORO E CIPOLLA (V)

Home made bruschetta topped with chopped tomatoes, garlic and onions

BRUSCHETTA MEDITERRANEA

Home made bruschetta topped with chopped tomato, garlic, onions, anchovies and capers

PATATE ALPINE

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

PASTA

RISOTTO FUNGHI POLLO E GORGONZOLA

Mushroom, chicken and Gorgonzola cheese risotto

PENNE ARRABBIATA (V)

Penne pasta in a hot and spicy tomato sauce

FUSILLI AL PESTO

Fusilli pasta with homemade pesto and roasted chicken

CANNELLONI

Traditional Italian pasta tubes filled with mince beef

RAVIOLI ARAGOSTA | £5 supplement

Fresh ravioli filled with lobster, cream cheese and dill finished with a tomato and cream sauce and a touch of garlic

TAGLIATELLE RAGÙ

Tagliatelle pasta with a classic bolognese sauce

SPAGHETTI ALLA PUTTANESCA

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

SECONDI

POLLO AI FUNGHI

Pan fried chicken breast cooked in a creamy mushroom sauce

POLLO CACCIATORA

Chicken breast served in a garlic, olive, tomato and parsley sauce

POLLO ALLA PIEMONTESE

Oven baked chicken breast topped with pancetta and mozzarella served in a white wine sauce

BISTECCA AI FERRI | £8 supplement

Grilled sirloin steak served with fries

BRANZINO ALLA SICILIANA

Fillet of sea bass pan fried with fennel and garlic finished with a white wine and tomato sauce

SALTIMBOCCA ALLA ROMANA

Turkey saltimbocca served with vegetables and new potatoes

PIZZA

MARGHERITA

Tomato, mozzarella, olive oil

DIAVOLA

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

KESSA

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

HAWAIANA

Ham and pineapple

PIZZA QUATTRO STAGIONI (V)

Four seasons

Additional toppings £1.00 each

DOLCI

TIRAMISU

Home-made traditional tiramisu

BAILEYS PANNA COTTA

Home-made Baileys flavoured panna cotta served with almond biscotti and chocolate sauce

CHEESECAKE AI FRUTTI DI BOSCO

Cheesecake with winter berries compote and ginger crumb biscuit

FORMAGGI

Italian and continental cheeses served with traditional garnish and crackers

GELATO

A selection of ice-cream

CONTORNI

GARLIC BREAD

£3.00

GARLIC BREAD WITH CHEESE

£3.75

BUTTERED SPINACH

£3.50

SEASONAL VEG

£3.50

FRIES

£3.50

SALAD

£3.50

MASHED POTATO

£3.50

OLIVE MARINATE

£4.00

PEPPERCORN SAUCE

£2.50

DIANE SAUCE

£2.50

BLUE CHEESE SAUCE

£2.50

ALLERGY INFORMATION

We cook all dishes from scratch so there is a large range of ingredients present in our kitchen. Therefore, we cannot guarantee that all foods are free from nuts or nut derivatives as some of our recipes do contain nut products. We also cannot guarantee that our food will be free from any other ingredients that may cause allergies or allergic reactions. If you suffer from food allergy or intolerance, please alert a senior member of staff before placing an order. Please ask a member of staff about our gluten free options for coeliacs.

Every Tuesday 5.30 pm – 10.00 pm