## SET LUNCH MENU

Two Courses £14.95 Three Courses £17.95

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

## STARTERS

tomato and basil soup sewryed with homemade bread Zuppa Del Giorno (v)

Insalata caprese (v) vine ripened tomatoes with fresh mozzarella, bazil, rocket and

balsamic dressing

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

Funghi all'aglio (v) mushrooms cooked in garlic butter sauce, sewryed with toasted

Tuscan bread

layers of aubergine, mozzarealla, parmesan & basil baked in Melanzane alla parigiana

tomato sauce

## MAINS

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)

fried breaded chicken breast served with tomato sauce and Pollo alla Milanese

mixed salad

Pizza Margharita (V) plus two toppings of your choice. Peperoni, chicken, ham, egg,

mushrooms, onions, pineapple, roasted peppers, rocket and spinach.

Risotto funghi

(V without parmesan)

roasted with mushroom risotto with garlic and parsley

Lasagne oven baked layered pasta with meat ragu, bechamel sauce, tomato,

mozzarella and parmesan cheese.

Cannelloni (V) hand rolled lasagne sheets, filled with spinach & ricotta

cheese topped with tomato sauce and mozzarella, baked in the oven

Spaghetti alla Bolognese

spaghetti pasta with italian smoked bacon and parmesan cream sauce

## DESSERTS

Tiramisu sponge fingers, mascarpone & coffee liqueur

**Profiteroles** vanilla cream profiteroles with chocolate sauce and vanilla

al Chiocolata (v) ice cream

Panacotta vanilla set cream with mixed berry compote and mint

Gelato Misto (v) three scoops of ice cream or sorbet (ask server for available flavours)



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.

FOR DETAILS OF ALLERGENS PLEASE SPEAK TO A MEMBER OF OUR TEAM