

Set Menu

2 COURSES £ 19.95 - 3 COURSES £ 23.95

**Available at lunch from Tuesday to Saturday,
and at dinner from Tuesday to Thursday.**

STARTERS

CHEFS SOUP

Soup of the Day.

PATE

Pate with fruit chutney and ciabatta bread.

SARDINES

Pan fried sardines with garlic.

MELONE E GAMBERI

Prawns and melon topped with Marie Rose sauce.

POLPETTE

Home-made meatballs in tomato sauce and cheese.

MAIN COURSES

MAIALE AI FUNGHI

Pork with cream and mushrooms.

PLAICE

Plaice fish in white wine and lemon sauce. Served with seasonal vegetables.

POLLO ALLA SICILIANA

Chicken with aubergine, red onion, mix bruschetta tomato and tomato sauce.

PENNE ALLA SICILIANA (V)

Penne pasta with aubergine, red onion, mix bruschetta tomato and tomato sauce.

RAVIOLI (V)

Home made pasta filled with ricotta cheese and spinach.

LASAGNE AL FORNO

Oven backed layers of pasta with Bolognese sauce, egg, bechamel and cheese sauce.

DESSERTS

CHEFS DESSERT

Dessert of the vday.

GELATI MISTI

Selection of Italian ice cream (2 scoops of vanilla, strawberry or chocolate).

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers with liqueur, mascarpone and sprinkled with chocolate powder.

For allergies or dietary requirement, please speak to our staff.

Food Allergens



Our ingredients may contain trace of food allergens. Please advice a member of staff if you or anybody in your party have any kind of allergy.