Set Menu

2 COURSES £ 20.95 - 3 COURSES £ 24.95

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 meetballs 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 requirements, 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.