

Set Lunch Menu

Two courses £18.50 - Three courses £23.00

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

STARTERS

Zuppa del Giorno (V), homemade soup of the day served with toasted bread, ask server for details.

Bruschetta alla Romana (V), (VG), homemade bread served with chopped fresh vine tomatoes, garlic, basil drizzle, with olive oil and balsamic reduction.

Calamari, Deep fried squid served with garlic mayo.

Funghi all'Aglio (V), Panned fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread.

Caperse (V), Vined ripened tomatoes with buffalo mozzarella, basil, balsamic reduction and olive oil.

MAINS

Branzino, (1/2) fillet of sea bass served with new potatoes and rocket salad. (£2 supplement)

Sirloin Steak, chargrilled 8oz sirloin steak, served with french fries. (£2 supplement)

Pollo Valdostana, chargrilled chicken breast, topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce served with new potatoes.

Pizza Diavola, tomato, mozzarella, spicy pepperoni, red onions and chilli.

Casarecce con Pollo, casarecce pasta with chicken, olives, garlic, tomato and mascarpone sauce.

Tagliatelle alla Carbonara, tagliatelle pasta with pancetta, creamy egg yolk, black pepper and aged Parmesan cheese.

Lasagne, Oven baked layered pasta with meat ragu, béchamel sauce, tomato and mozzarella cheese.

Cannelloni con Ricotta e Spinachi (V), hand rolled lasagne sheets, filled with spinach and ricotta cheese, topped with tomato sauce and mozzarella cheese.

DESSERTS

Tiramisu (V), sponge fingers, mascarpone & coffee liqueur.

Lemon tart, (V), (VG), lemon tart served with a scoop of lemon sorbet.

Panacotta (V), vanilla set great with raspberry sauce.

Gelato Misto (V), two scoops of ice cream- vanilla, chocolate, strawberry, honeycomb.