

Tuesday to Friday – Served from 12pm to 3pm 2 Courses 14.95 3 Courses 18.95

STARTERS

SOUP OF THE DAY

Ask your server for daily option.

BREADED SMOKED MOZZERELLA (V)

Breaded smoked mozzarella cheese in a pizzaiola sauce.

POLPETTE AL RAGU

Neapolitan meatballs in a tomato ragout.

UOVA ALLA PURGATORIA (V)

Free-range eggs in a tomato sauce with oregano.

ANTIPASTO ITALIANO

Bruschetta, and Zeppolina fried dough balls.

MAIN COURSES

RISOTTO AI FUNGHI (V)

A traditional Italian lunchtime favourite. Arborio rice and mushrooms in a creamy sauce.

LINGUINI ALLE COZZE

Linguini served with fresh mussels cooked in a garlic, chilli, and white wine sauce.

SPAGHETTI ALLA PUTTANESCA (V)

Spaghetti pasta in a rich, tangy tomato sauce, infused with the bold flavours of garlic, black olives, and capers.

ZITO ALLA BOLOGNESE

Zito pasta with a Bolognese minced beef sauce.

SCALOPPINE DI POLLO

Free-range chicken escalope cooked in a white wine sauce with sage, served with chips.

SCALOPPINA DI MAIALE

Fresh pork loin escalope in marsala wine, served with chips.

DESSERTS

TIRAMISU – Layered mascarpone, Savoiardi biscuits and coffee.

ETON MESS NEAPOLITANA – Patisserie cream, puff pastry and Amarena cherries.

ICE-CREAM - Vanilla, strawberry, or chocolate