

Set Dinner Menu
Tuesday to Thursday – Served from 5pm to 9pm
*Not available between 21st July and 1st September 2025
2 Courses 20.00pp 3 Courses 25.00pp

STARTERS

ZUPPA DEL GIORNO (V)
Ask your server for daily option.

BRUSCHETTA (VEGAN)
Homemade toasted bread, with fresh tomato, basil, garlic and oregano

SAUTÉ DI COZZE
Fresh mussels served in a fragrant white wine sauce with, garlic and chilli.

CAPRESE SALAD (V)
Fresh Buffalo Mozzarella cheese, adorned with fresh tomato vine, basil and oregano.

SPINACI E POLPETTE
Napolitan meatballs in a tomato ragout with spinach in chilli and garlic

MAIN COURSES

SCALOPPINA DI MAIALE
Tender pork loin escalope in Marsala wine jus, served with potatoes and daily green

POLLO MELANZANE E MOZZARELLA
Pan fried chicken breast topped with aubergines in a tomato and basil sauce, topped with mozzarella cheese. Served with spinach in chilli and garlic.

ZITI AL FORNO
Ziti pasta enveloped in a rich and flavourful Bolognese sauce. Topped with mozzarella cheese.

PACCHERI ALLA MONTANARA
Large, tubed pasta with Italian sausage, porcini mushrooms in a creamy sauce.

GNOCCHI ALLA SORRENTINA (V)
Gnocchi smothered in a rich, velvety tomato sauce and topped with melted mozzarella cheese, fresh basil, and garlic. A sprinkling of Parmesan cheese adds a nutty, salty flavour.

LINGUINE ALLA LUCIANA
Linguine pasta, with baby octopus in a tomato sauce with garlic, anchovies, capers, black olives

DESSERTS

TIRAMISU
Layered mascarpone, Savoiardi biscuits and coffee.

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

ICE-CREAM
Vanilla, strawberry, or chocolate