



EST. 2003

Lunch Menu

2 courses 13.95

3 courses 16.95

2 courses and a glass house wine £16.95

3 courses and a glass house wine £19.95

Minestrone (v)

Traditional vegetable tomato soup

Caprese (v) (gf)

Buffalo mozzarella and marinated cherry tomato with basil and extra virgin olive oil

Bruschetta con pomodorini (v)

Toasted home made traditional Italian bread topped with marinated cherry tomato

Insalata rucola & Parmigiano (v) (gf)

Rocket salad with cherry tomatoes, parmesan shaving drizzled with balsamic vinegar glaze

Calamari fritti

Deep fried calamari served with a lemon Dip

Antipasto Misto

A selection of cured Italian salami and ham served with Italian flat bread

~ ~ ~

Mezzemaniche con vegetali (v)

Mezzemaniche pasta in a rich tomato vegetable ragú tossed with parmesan cheese

Lasagne al forno

Traditional Italian lasagne oven baked with béchamel and tomato sauce

Mezzemaniche con fonduta al parmigiano e pancetta

Mezzemaniche pasta in a Parmigiano Reggiano cheese fondue an a smokey pancetta in a carbonara style sauce

Cannelloni con ricotta e spinaci (v)

Cannelloni filled with ricotta and spinach oven baked with tomato and béchamel parmesan cheese

Pizza Margherita (v)

Pizza with tomato mozzarella and basi

Pizza Salami

With tomato mozzarella and Neapolitan salami

Pizza Pollo e Funghi

With tomato mozzarella, chicken and mushrooms

Pizza Paesana

With tomato mozzarella, potatoes, smokey pancetta and onions

Pollo Parmigiana

Breaded chicken breast pan fried topped with tomato mozzarella & parmesan cheese served with aromatic fries

Scaloppine di Maiale ai funghi (gf)

Pan fried pork escalope in a creamy woodland mushroom sauce served with vegetable and potatoes

Branzino al Forno (gf)

Oven baked Sea-bass fillet served with roast potatoes and dressed with basil oil

Tagliata di pollo con rucola (gf)

Chargrilled chicken breast, sliced topped with rocket, parmesan shaving, balsamic vinegar glaze served with roast potatoes

~ ~ ~

Pannacotta con composta di fragola (gf)

Vanilla pannacotta with strawberry compote

Chocolate Profiteroles

Choux pastry filled with vanilla cream covered with chocolate

Tiramisu'

Savoardi Biscuit soaked with espresso coffee with mascarpone cream and dusted with cocoa powder

Sorbetto al limone (v) (gf)

Lemon sorbet