

~ LUNCH MENU ~

2 courses 13.95 ~ 3 courses 16.95

STARTERS

Minestrone (v)

Traditional vegetable tomato soup with pasta

Caprese (v)(gf)

Buffalo mozzarella, vine tomato with basil and extra virgin olive oil

Bruschetta con Pomodorini (v)

Toasted home made bread traditional bread topped with marinated cherry tomato

Insalata rucola & Parmiggiano (v) (gf)

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

Calamari Fritti

Deep fried calamari served with a lemon dip

MAIN COURSES

Mezzemaniche con Fonduta al Prmiggiano e Pancetta

Mezzemaniche pasta in a parmesan cheese fondue with smokey pancetta in a carbonara style sauce

Cannelloni ricotta e Spinaci (v)

Pasta tube filled with ricotta and spinach oven baked with tomato and béchamel parmesan

Lasagne al Forno

Traditional Italian meat lasagne

Pizza Margherita (v)

Pizza with tomatomozzarella and fresh basil

Pizza Salami

With tomato mozzarella and Neapolitan salami

Pizza Bianca

With smoked scamorza cheese, mozzarella, roast peppers and smokey pancetta

Pollo Parmiggiana

Deep fried breaded chicken breast, topped with mozzarella & parmesan cheese served with aromatic fries

Tagliata di pollo con Rucola (gf)

Chargrilled chicken breast, sliced and topped with rocket, parmesan skaving, balsamic vinigar glaze served with roast potetoes

Branzino al forno (gf)

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

Scaloppine di Maiale ai Funghi

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

Cesar Salad di Pollo

Crispy Romaine latuce with, croutons, smokey pancetta and chicken tossed with home made ceasr dressing and topped with parmeasn shaving

SWEETS

Pannacotta del Giorno

Vanilla Pannacotta of the day

Chocolate Profiteroles

Choux pastry filled with vanilla cream covered with chocolate

Tiramisú

Soft sponge soaked in coffee, layered with mascarpone cream flavoured with Marsala liquor and dusted with cocoa powder

Sorbetto al Limone (v) (gf)

Lemon sorbet