

LUNCH MENU

1 course £12.95 2 Courses £16.95 3 Courses £20.95

AVOCADO CON GAMBERI

Avocado with garlic butter king prawns served on a bed of rocket salad, drizzled with Marie Rose Sauce

MINISTRONE DI VERDURE

Freshly made tomato and vegetables soup served with bread

BRUSCHETTA PROSCIUTTO E POMODORO

Toasted bruschetta with Parma ham chopped tomato, garlic, parsley & basil olive oil

INSALATA CAPRESE (V)

Sliced tomato, mozzarella & basil dressing

CALAMARI FRITTI

Light dusted calamari served with mix salad & tartar sauce

GAMBERONI AURORA

Pan fried king prawns with garlic, chilli, white wine, tomato and touch of cream

CARPACCIO DI SALMONE

Scottish smoked salmon with crab meat. Served with salad garnish, topped with Marie Rose sauce.

FUNGHI ALLA CREMA (V)

Sautee mushrooms with cream, white wine, parsley

CAPRINO FRITTO

Fried breaded goat cheese, served with rocket salad and cranberry sauce

PÂTÉ

Chicken liver pate served with toasted bread and cranberry compot



POLLO ALLA CREMA

Chicken fillet cooked with mushrooms, onions in a creamy sauce

POLLO AL PEPE

Grilled butterflied fillet of chicken, served with peppercorn sauce and French fries

RISOTTO CON POLLO

Arborio rice, chicken, asparagus, white wine, parsley and fresh chopped tomatoes

LINGUINE GAMBERI

Linguine Gamberi with king prawns, courgettes, garlic, onion, touch of cream

SPIGOLA AL FORNO

Marinated baked sea-bass fillet served with vegetables

SPAGHETTI CARBONARA

Spaghetti with pancetta, crushed pepper, egg yolk and cream

SPEZZATINO DI MANZO

Slow cooked strips of beef, onions, peppers, mushrooms, paprika, creamy red wine sauce

LASAGNA

Traditional homemade beef lasagne served with salad garnish

RIGATONI VERONA

Rigatoni pasta with chicken, bacon, onions, garlic, chilli, white wine, tomato & basil

RIGATONI VEGETARIANA

Tube pasta with mushrooms, onions, peppers, fresh chilli, tomato and basil, & parmesan

SPAGHETTI BOLOGNESE

Traditional spaghetti with homemade Bolognese sauce and Parmesan cheese

SALMONE THERMIDOR

Salmon fillet cooked with king prawns, parmesan, in thermidor sauce

PIZZA DIAVOLA

Mozzarella, tomato, salami, pepers, chilli

BISTECCA DI MANZO

6 oz Sirloin steak, served with a choice of peppercorn sauce or garlic butter sauce

Fries £2.50 Vegetables £2.50 Rice £1.50 Mix Salad £2.50



TIRAMISÙ

Homemade Italian dessert with Savoiardi biscuits, mascarpone, coffee & amaretto liqueur

PANNA COTTA

Homemade vanilla cream with mixed wild berries compote

TORTA AI FRUTTI DI BOSCO

Baked cheesecake with forest fruit sauce

From 12pm Last order 3pm

FOOD ALLERGIES and INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

V = Vegetarian

Gratuities are left to your discretion. A service charge of 10% will be added for parties of 6 or more.