

# £10 OFF ALL BOTTLES OF WINE

(Mon to Fri 12pm - 3pm)

## LUNCH MENU

### AVOCADO CAPRESE

Avocado, buffalo mozzarella, sundried tomato, salad garnish with a drizzle of basil oil.

### MINISTRONE DI VERDURE

Freshly made tomato and vegetables soup served with bread.

### BRUSCHETTA POMODORO

Toasted bruschetta with 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.

### TARTINE CON POLPA DI GRANCHIO

Crab meat coated with breadcrumbs, served with tartar sauce dip.

### 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 BOSCAIOLA

Chicken fillet cooked with mushrooms, garlic, chilli, tomato & touch of cream.

### 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 GRANCHIO

Linguine with crab meat, shredded sea bass, garlic, onion.

### 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.

### 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.

### RIGATONI SALMONE

Rigatoni pasta, with salmon, asparagus, peas in creamy sauce.

### PIZZA DIAVOLA

Mozzarella, tomato, salami peppers, onions and chilli.

### BISTECCA DI MANZO

6 oz Sirloin steak, served with a choice of peppercorn sauce.

### • ROAST POTATOES £ 2.50

• FRIES £2.95 • VEGETABLES £2.50

• RICE £1.95 • MIX SALAD £2.50

### TIRAMISU

Homemade Italian dessert with Savoirdi 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.

## MONDAY TO FRIDAY

From 12pm. Last order 3pm (Not available on Bank Holidays)

2 Courses £20.95 • 3 COURSES £24.95

### 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.

## - APERITIVI -

**YOUR CHOICE OF BELLINI — £9.50**  
• Peach • Mango • Strawberry. Served with prosecco.

**LIMONCELLO SPRITZ — £9.50**  
Refreshing and zesty, made with limoncello, prosecco, and soda.

**APEROL SPRITZ — £9.50**  
Aperol with prosecco and Fever-Tree soda.

**CAMPARI SPRITZ — £9.50**  
Prosecco with Campari and soda — bold, bittersweet, and classic.

**NEGRONI — £10.95**  
Campari, Gordon's gin, and Martini Rosso.

**MIMOSA — £9.50**  
Prosecco mixed with fresh orange juice. Refreshing and citrusy.

## - VINI BIANCHI / WHITE WINES -

**PINOT GRIGIO DELLE VENEZIE D.O.C. (VENETO) — £25.90 | 175ml £6.65 | 250ml £9.50**  
Reveals scents of broom with a fresh, herbaceous undertone reminiscent of pine trees in spring.

**SAUVIGNON BLANC VENETO I.G.T. (VENETO) — £26.50 | 175ml £6.80 | 250ml £9.72**  
A pleasant and immediate white wine, with fresh notes and an interesting vibrancy of aromas.

**FALANGHINA CAMPANIA I.G.P. — £26.50**  
175ml £7.50 | 250ml £10.50  
Balanced, good acidity, persistent finish with tropical fruit notes.

**GRILLO SICILIA D.O.C SICILIA — £26.90**  
175ml £6.90 | 250ml £9.86  
Bouquet of white peach, Mediterranean herbs and kiwi. Fresh, juicy and beautifully balanced.

**CHARDONNAY VICENZA D.O.C. (VENETO) — £26.90**  
175ml £6.90 | 250ml £9.86  
Medium-dry, flavoursome and well-balanced with notes of freshly baked bread.

**FRASCATI D.O.C LAZIO — £27.90**  
Elegant structure, delicate fruity undertones and pleasant aromatic finish.

**PASSERINA TERRE D'ABRUZZO — £28.50**  
Fresh and persistent, with notes of nectarine and citrus. Ideal as an aperitif and excellent with fish dishes.

**GAVI DEL COMUNE DI GAVI D.O.C.G. — £32.50**  
175ml £8.34 | 250ml £11.92  
Fresh and elegant, with notes of citrus, white flowers and almond. Crisp and mineral.

**LUGANA D.O.C RISERVA LOMBARDIA — £42.50**  
Medium-bodied with baked apple, creamy peach, ginger and white almond.

## - VINI ROSSI / RED WINES -

**MERLOT VICENZA D.O.C — £25.50**  
175ml £6.55 | 250ml £9.35  
Versatile, elegant and pleasant, with notes of red fruits and violet.

**MONTEPULCIANO D'ABRUZZO D.O.C. (ABRUZZO) — £26.90**  
175ml £6.90 | 250ml £9.86  
Intense and fruity, with notes of ripe red fruit. Warm and smooth with a long aftertaste. Ideal with roast meat and game, and with mushrooms and polenta.

**SALENTO NEGROAMARO PUGLIA — £27.95 | 175ml £7.17 | 250ml £10.25**  
Rich and smooth with aromas of ripe red fruit, dried figs, and sweet spice. Full-bodied with a velvety texture and lingering finish.

**BARBERA D'ALBA D.O.C PIEMONTE — £27.95**  
Fruity notes of blackberry and cherry. Full-bodied, intense and pleasantly acidic.

**NERO D'AVOLA SICILIA D.O.C. APPASSITO SICILIA — £28.50 | 175ml £7.32 | 250ml £10.45**  
Deep ruby red, light and elegant with characteristic red-fruit notes. Ideal with grilled meats, roast lamb and fried dishes.

**PRIMITIVO SALENTO I.G.P PUGLIA — £29.90 | 175ml £7.87 | 250ml £10.96**  
Fruity and round, with good structure and a velvety finish. Excellent with grilled or roast meats and game.

**ROSSO APPASSIMENTO I.G.P. SALENTO — £31.20 | 175ml £7.99 | 250ml £11.44**  
Ruby red, with notes of red fruits and jam. Great with cold meats, cheeses, roasts & grilled meats.

**MALBEC RESERVE ARGENTINA — £38.95 | 175ml £9.99 | 250ml £14.28**  
Ultra-premium, with morello cherries, wild flowers and caramel hints.

**VALPOLICELLA RIPASSO SUPERIORE VENETO — £57.50**  
Rich ruby, dried fruit and ripe cherry aromas, smooth tannins.

**AMARONE DELLA VALPOLICELLA CLASSICO VENETO — £69.50**  
Deep ruby, chocolate, berries, nuts, and six-year barrique depth.

## - VINI ROSATI / ROSÉ WINES -

**PINOT GRIGIO DELLE VENEZIE D.O.C. BLUSH VENETO — £25.90 | 175ml £6.65 | 250ml £9.50**  
Cherry-pink, crisp and elegant with fruity notes and peach blossom. Dry, well-structured and pleasantly persistent.

**BARDOLINO CHIARETTO ROSÉ VENETO — £28.59**  
175ml £7.34 | 250ml £10.48  
Bright pink, rosehip aromas, lively fruit and mouth watering finish.

## - SPUMANTI & CHAMPAGNE / SPARKLING WINES -

**PROSECCO ROSÉ VENETO — £34.50**  
Fizzy, fresh and light, with raspberry and cherry aromas.

**PROSECCO D.O.C. EXTRA DRY MILLESIMATO VENETO — £34.50 | 175ml £8.86**  
Fine and persistent perlage with aromas of pear, apple and white flowers. Elegant and harmonious.

**MOËT & CHANDON MPÉRIAL — £69.00**  
Crisp, lively and seductive with citrus and brioche notes.

**MOËT & CHANDON ROSÉ IMPÉRIAL — £79.00**  
Vivacious and refined with generous structure.

**VEUVE CLICQUOT BRUT — £79.00**  
White fruits, raisins, vanilla and toasty notes. Fresh and fruity.

**LAURENT-PERRIER CUVÉE ROSÉ — £99.00**  
Elegant salmon-pink with raspberry highlights and red-fruit aromas.