

LUNCH MENU

MONDAY TO SATURDAY

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

2 Courses £20.95 • 3 COURSES £24.95

£5 OFF ALL BOTTLES OF WINE

- STARTERS -

MINISTRONE DI VERDURE (V)
Freshly made tomato and vegetables soup served with bread.

BRUSCHETTA AL POMODORO(V)
Toasted bruschetta with chopped tomato, garlic, parsley & basil olive oil.

AVOCADO CAPRESE (V)
Avocado, buffalo mozzarella, sundried tomato, salad garnish with a drizzle of basil oil.

INSALATA CAPRESE (V)
Sliced tomato, mozzarella & basil dressing.

FUNGHI ALLA CREMA (V)
Sautee mushrooms with cream, white wine, parsley.

BRUSCHETTA ESTIVA
Toasted bruschetta with avocado cream and prawns.

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

COZZE ALLA VENETA
Sauteed mussels, fresh cherry tomatoes, garlic parsley, fresh chilli, served with bread. salad & tartar sauce.

CALAMARI FRITTI
Light dusted calamari served with mix salad & tartar sauce.

TARTINE AL GRANCHIO
Crab meat coated with breadcrumbs, served with tartar sauce dip.

PÂTÉ
Chicken liver pate served with toasted bread and cranberry compot.

- MAIN COURSE -

AGNELLO BRASATO + £4
4 hours cooked lamb shank in bed of mash potatoes with gravy red wine sauce.

SPEZZATINO DI MANZO
Slow cooked strips of beef, onions, peppers, mushrooms, paprika, creamy red wine sauce.

PANCETA AL FORNO
Slow cooked belly pork, served with gravy on a bed of mash potato.

POLLO AL PEPE VERDE
Grilled Butterfield fillet of chicken, served with peppercorn sauce.

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

SPAGHETTI ALLA CARBONARA
Spaghetti with pancetta, crushed pepper, egg yolk and cream.

RIGATONI VERONA
Rigatoni pasta with chicken, bacon, onion garlic chilli White wine tomato & basil.

LASAGNA
Traditional homemade beef lasagne.

PIZZA DIAVOLA
Mozzarella tomato sauce, salami peppers, onion and chilli.

SALMONE MARE & MONTI
Salmon cooked with prawns, mushrooms, white wine, garlic, chilli, tomato & touch of cream.

SPIGOLA AL FORNO
Marinated baked sea-bass fillet served with vegetables and marinara sauce on side.

PESCE SPADA
swordfish garlic butter, fresh cherry tomatos parsley, chilli, garnish of rocket salad.

RIGATONI AL SALMONE
Rigatoni pasta with salmon, asparagus, peas in creamy sauce.

LINGUINE AL GRANCHIO
Linguine pasta, with crab meat, shredded sea-bass garlic, onion.

RAVIOLI AL POMODORO (V)
Ravioli filled with ricotta cheese and spinach, in a rich tomato sauce, garlic and chilli.

RIGATONI VEGETARIANA (V) Rigatoni pasta with mushrooms, onion, peppers, fresh chilli, tomato and basil & parmesan.

PIZZA VEGETARIANA (V)
Mozzarella tomato sauce, peppers, mushrooms, courgette, fresh chilli.

• ROAST POTATOES £ 2.50 • FRIES £2.95 • VEGETABLES £2.50 • RICE £1.95 • MIX SALAD £2.50

- DESSERT -

TORTA AI FRUTTI DI BOSCO
Baked cheesecake with forest fruit sauce.

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

PANNA COTTA
Homemade vanilla cream with mixed wild berries compote.

GELATO MISTO
Assorted Italian ice cream with whipped cream & fruit.

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.