

All of the menu can be adapted to Gluten Free.

Please state GF when ordering!

Lunch Set Menu

Zuppa Del Giomo

(Soup of the day served with crusty bread)

Gamberetti

(Classic prawn cocktail)

Pate ai Fegatini

(Smooth chicken liver pate with caramelised onions, bread and oatcakes)

Bruschetta (V)

(Garlic toast topped with cherry tomatoes, garlic, basil & olive oil)

Pizza

(Margherita/Pepperoni/Ham, Mushroom & Pineapple/Vegetariana/Dolce Vita)

Pasta

(Imperiale/Macaroni Cheese/Rustico/Lasagne/Carbonara)

Pesce E Patate

(Beer battered haddock with homemade chips, minted peas and tartare sauce)

Pollo Brace

(Chargrilled chicken breast served on a bed of mixed salad)

Profiteroles

(Profiteroles filled with milk chocolate mousse & smothered in white chocolate cream)

Gelato

(3 scoops of mixed ice cream)

Tea/Coffee

(Breakfast tea or americano with cold milk)

2 courses £9.95

3 courses

£11.95

Set Evening Menu

Zuppa Del Giorno

(Soup of the day served with crusty bread)

Funghi (V)

(Large flat mushroom stuffed with tomato, mushroom & onion topped with mozzarella cheese)

Pate ai Fegatini

(Smooth chicken liver pate with caramelised onions, bread and oatcakes)

Cozze

(Mussels in a creamy white wine sauce served with homemade bread)

Pizza

(Margherita/Pepperoni/Ham, Mushroom & Pineapple/Vegetariana/Dolce Vita)

Pasta

(Imperiale/Speciale/Rustico/Bolognese)

Pollo Funghetto

(Chicken breast in a creamy mushroom sauce served with boulengere potato)

Merluzzo

(Cod loin wrapped in Parma ham served with potato presse and red pesto oil)

Tiramisu

(Italian trifle made with mascarpone, coffee and Sambuca)

Torta di Formaggio

(Home made cheesecake)

Profiteroles

(Profiteroles filled with milk chocolate mousse & smothered in white chocolate cream)

Gelato

(3 scoops of mixed ice cream)

2 courses £16.95 3 courses £19.95