

SET LUNCH MENU

2 Courses £13.95 | 3 Courses £16.50

Served Monday-Thursday 12pm-2.30pm

Friday 12pm-3.30pm

STARTERS

MINISTRONE/ ZUPPA DEL GIORNO

Italian vegetable and bean soup or chef's soup of the day

BRUSCHETTA POMODORO

Toasted Italian bread topped with sunblushed tomatoes, wild rocket and balsamic reduction

COZZE AURORA

Steamed mussels cooked in a creamy tomato & basil sauce served with garlic bread

PATE DELLA CASA

Homemade chicken liver pate served with warm toast and spiced apple & tomato chutney

SANGUINACCIO FRITTI

Stornoway black pudding in a light crisp tempura batter served with brandy & peppercorn sauce and parsnip crisps

MELONE E PROSCIUTTO

Honeydew melon topped with Parma ham, peashoot salad and a sweet red wine glaze

MAIN MEALS

BISTECCA DI MANZO (£6.95 SUPPLEMENT)

Grilled 8oz sirloin steak served with hand cut chips, grilled tomato and pepper sauce

BRANZINO MANDORLE

Pan fried Seabass topped with toasted almonds set on garlic diced potatoes and baby leaf spinach finished with basil & pinenut pesto dressing

STROMBOLI SALSCICCIA

Chef's rolled pizza filled with Tuscan sausage, sweet red pimentos, tomato and mozzarella, served with garlic chilli mayo dip

RAVIOLI SPINACI E RICOTTA

Ravioli pasta filled with spinach and ricotta cheese finished in a tomato and mascarpone sauce

POLLO MILANESE

Escalope of pan fried chicken dressed in seasoned panko crumb, served with linguine carbonara

DESSERTS

GELATO MISTO

Mixed ice creams

TORTA DI FORMAGGIO

Chef's homemade cheesecake. Please ask server

TORTA DI CIOCCOLATO

Chocolate fudge cake

TIRAMISU

Italian sponge dessert with mascarpone, cream and Amaretto

EXTRAS:

SIDES

Onion Rings £2.95 | Hand Cut Chips £3.50 | Cajun Fries £3.50 | Rocket & Parmesan Salad £3.50