

MENU A 3 COURSE £14.25

STARTERS

V PANE ALL'AGLIO CON MOZZARELLA

Garlic Bread with mozzarella cheese

V BRUSCETTA

Garlic bread with tomato & mozzarella

LONZA AL FUNGHETTO

Shoulder of ham with mushrooms tomato & garlic

BIANCHETTI FRITTI

Deep fried whitebait with lemon dusted with paprika.

V FUNGHI PROVINCIALE

Hot garlic mushrooms in butter.

COPPA DI GAMBERETTI

Prawn cocktail served with pink mayonnaise

MINISTRONE

Home made vegetable soup

V INSALATA AURORA

Fresh mozzarella & tomato salad with basil, dressing

MAINS

V PIZZA PIA

Tomato mozzarella mushrooms

V PIZZA GIARDINO

Tomato mozzarella mushrooms peppers artichokes

PIZZA DIANA

Tomato mozzarella Italian sausage mushrooms

PIZZA HAWAIIAN

Tomato mozzarella ham & pineapple

PIZZA PRIMAVERA

Tomato mozzarella peppers Italian sausage mushrooms

V PIZZA QUATTRO

Tomato mozzarella and 3 other cheeses

CAPRICCIOSA

Prawns black olives tomato Italian sausage mozzarella mushrooms anchovies peppers & artichokes

SPAGHETTI CARBONARA

Spaghetti with bacon egg yolk parmesan cheese & cream

V TAGLIATELLE AL PESTO ROSSO

Noodles with crushed pine nuts, mushrooms, basil, percorino cheese, garlic, parsley and tomato sauce

GNOCCHI GORGONZOLA

Potato dumplings served with a blue cheese sauce.

V FUSILLI SICILIANA

Pasta twists with tuna fish prawns black olives a hint of chilly and garlic

V CANNELLONI RIPIENI

Pancakes filled with ricotta spinach percorino cheese with tomato and cream sauce

LASAGNA CASALINGA

Layers of Pasta with meat mozzarella, cream sauce & Parmigiano

SWEET

TIRAMISU, PROFITA ROLLS, BANOFFIE PIE, CHEFS CAKE OF THE DAY

V denotes a dish suitable for vegetarians (We also carry gluten free pasta)
A 10% service charge will be added to your final bill