



WINTER WARMER SET MENU

2 Course £12.45

3 Course £14.95

AVAILABLE

Monday to Thursday All Day

Friday 12.00 until 18.30hrs

Saturday 12.00 - 18.00hrs

Sunday Lunch from 12.00 -19.00hrs

GF Gluten Free

VE Vegan

V Vegetarian

N Contain Nuts

Gluten Free Pasta available

10% service charge will be added to the final bill this is divided amongst the staff.

If you have any special dietary requirements please advise your serve when ordering

Any of our Vegetarian Pizza's can be served with Vegan Cheese at no extra charge

Starters

V PANE ALL'AGLIO CON MOZZARELLA

Garlic bread with mozzarella cheese

V CROSTINI FORMAGGIO DI CAPRA

Toasted bread topped with melted goats cheese and caremlised red onion chutney served on the side

GF V FUNGHI PROVINCIALE

Fresh mushrooms quartered cooked in butter with garlic

ZUPPA DEL GIORNO

Home made soup of the day (please ask your waiter for details)

GF V INSALATA CAPRESE

Fresh mozzarella slices with tomato, fresh basil & extra virgin olive oil

GF ZUPETTA DI COZZE E GAMBERETTI ALL'AGLIO

4 Medium King Prawns, and mussels cooked with garlic, white wine, served with grilled bread.

ARANCINI ALLA ROMANA

Bread crumbed rice balls with mozzarella and served with a pesto aioli

GF VE INSALATA ALLA GRIGLIA

Grilled aubergine, zucchini & peppers served on a bed of salad

Mains

POLPETTE DI PESCE

Italian style fish cakes with herbs coated in bread crumbs served with mashed potatoes and the chefs special sauce on the side.

POLLO ALLA PARMIGIANA

Chicken bread crumbed and topped with tomato sauce with mozzarella and parmesan cheese gratine served with home made mashed potato

GF PUNTA DI PETTO AL FORNO

Brisket of beef slowly cooked in the oven with onions, wild mushrooms, rosemary, tomato, served with mashed potato, garden peas with onions & a beef reduction.

VE PENNE ARRABBIATA

Pasta quills served with tomatoe garlic chilliu and basil

SPAGHETTI BOLOGNESE

Pasta with minced beef, herbs tomato and red wine

VE SPAGHETTI AGLIO OLIO PEPERONCINO

Spaghetti with garlic, olive oil and fresh chilli

VE PIZZA PURA

Tomato, aubergine chunks, cherry tomatoes, peppers, mushrooms and olives with vegan cheese

V PIZZA FUNGHI

Tomato, mozzarella and mushrooms

V PIZZA MARGHERITA

Tomato, mozzarella and oregano

PIZZA DIANA

Tomato, mozzarella, Italian sausage and mushrooms

Desserts

TIRAMISU

Home Made Italian trifle with coffee and Italian liqueur served with cream and drizzled with chocolate sauce

BIGNE AL CIOCCOLATO

Home Made choux pastry filled with fresh whipped cream with cream & drizzled with chocolate sauce

BANOFFIE PIE

Home-made banoffie pie digestive biscuits topped with banana toffee, cream and drizzled with caramel sauce

GF VE SORBETTI MISTI

Two scoop of either Mandarin, Mango, Lemon or Blackcurrant sorbet