

MENU A 3 COURSE £21.45

STARTERS

V PANE ALL'AGLIO CON MOZZARELLA

Garlic Bread with mozzarella cheese

V BRUSCETTA

Garlic bread with tomato & mozzarella

GF LONZA AL FUNGHETTO

Shoulder of ham with mushrooms tomato & garlic

BIANCHETTI FRITTI

Deep fried whitebait with lemon dusted with paprika.

GF V FUNGHI PROVINCIALE

Hot garlic mushrooms in butter.

GF COPPA DI GAMBERETTI

Prawn cocktail served with pink mayonnaise

GF MINISTRONE

Home made vegetable soup

GF V INSALATA AURORA

Fresh mozzarella & tomato salad with basil, dressing

GF VE INSALATA ALLA GRIGLIA

Grilled aubergine, zucchini, peppers served on a bed of salads

MAINS

V PIZZA PIA

Tomato mozzarella & mushrooms

PIZZA PROSCIUTTO

Tomato mozzarella & ham

PIZZA DIANA

Tomato mozzarella Italian sausage mushrooms

PIZZA HAWAIIAN

Tomato mozzarella ham & pineapple

PIZZA SALAME

Tomato mozzarella Italian pepperoni sausage

PENNE BOLOGNESE

Pasta quills with traditional tomato and minced beef sauce, herbs and red wine.

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

V GNOCCHI GORGONZOLA

Potato dumplings served with a blue cheese sauce.

FUSILLI SICILIANA

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

VE PENNE PEPPERONATA

Pasta quills cooked with zucchini, peppers, aubergines onions and cherry tomatoes with garlic and olive oil.

GF If you have a gluten allergy please mention this to your server, we do have gluten free pasta. Most of our sauces do not contain any gluten. Pizza can be made with Vegan Cheese please confirm this with your server

SWEET

TIRAMISU, PROFITA ROLLS, BANOFFIE PIE, GF VE MIXED SORBET