

Lunch specials

Main course £12.95 **2 course** £18.95 **3 course** £24.95

Starters

Calamari zucchini

Fried squid rings served with courgette crisps and homemade aioli.

House pate

Homemade pate served with red onion marmalade and sourdough bread.

Brie empanato (V)

Breaded brie with toasted sourdough and sweet chilli jam

Bruschetta pomodoro (V)

Homemade sour dough toast topped with marinated tomatoes in olive oil and garlic.

Cozze a La Vecchia (V)

Fresh mussels served in a rich white wine with sourdough bread.

Main course

Pollo alla Parma

Chicken escalopes topped with Parma ham served with cream of marsala mushrooms sauce, crushed potatoes and broccoli stems.

Maiale smaltato

Slow cooked Belly of pork glazed in apple cider and honey
Served with crushed potatoes, broccoli stems, pancetta sage sauce and parsnip crisps.

Branzino limone (£4 surcharge)

Sea bass fillet with rosemary roasted new potatoes, green beans and lemon beurre sauce.

Controfiletto (£4 surcharge)

6oz sirloin steak served with chips, peppercorn sauce and salad.

Linguine salmone

Smoked salmon pan roasted with courgette. Finished in a creamy white wine sauce tossed with linguine pasta.

Spaghetti Bolognese

Classic homemade Bolognese tossed with spaghetti pasta.

Tagliatelle carbonara

Classic creamy carbonara with pancetta and grana padano shavings

Lasagne al forno

Old time favourite Homemade lasagne served with grilled olive oil sourdough.

Arancine alla Vecchia (V)

Arancine filled with roasted mushrooms, mozzarella cheese mozzarella and grana padano.
Served with Napoli sauce and crispy oyster mushrooms.

Pizza pepperoni

San Marzano tomato sauce and mozzarella cheese based pizza topped with pepperoni.

Pizza di Capra (V)

Tomato and mozzarella cheese based pizza topped with spinach, goats' cheese and red onion marmalade.

Calzone di palla

Folded pizza with mozzarella cheese, chicken and garlic mushrooms served with Napoli sauce.

Insalata Caesar

Classic Caesar salad with baby gem, croutons, grana padano and chicken

Desserts

Tiramisu della casa

Home made tiramisu

Banoffee pie

House classic banoffee pie

Panna cotta

Lemon and Lime panna cotta

Affogatto

Vanilla ice cream drowned in espresso coffee.

Note: if you have any allergies, intolerances or any other dietary requirements please let us know

Lunch menu served Monday to Sunday 11:30am to