



# EVENING MENU

SUN TO FRI | 4:30PM TO 9:30PM

2 COURSES

£25.95

3 COURSES

£29.95

## Starters

### Cozze A La Vecchia

Fresh mussels finished in a creamy white wine, lemon and butter sauce served with fresh bread.

### Gamberoni Mare E Monti

Pan roasted king prawns and chorizo finished in a rich arrabiatta sauce topped with toasted bread.

### Funghi Al Aglio

Garlic mushrooms finished in a creamy sauce topped with mozzarella, crispy oyster mushrooms and fresh bread.

### Calamari Con Zucchini

Calamari rings served with courgette crisps and home made aioli.

### Bruschetta Della Casa

Toasted bread topped with stracciatella di burrata cheese and marinated tomatoes in garlic, olive oil and basil garnished with rocket.

### Brie Empanato

Panko-breaded brie served with chilli jam and balsamic toasted bread.

### Pate Di Fegato

Chicken liver pate with toasted home made bread, red onion marmalade, gherkins and parma ham crisps.

### Antipasto Classico (to share)

Selection of cured meats and cheeses with marinated olives and garlic pizza bread slices.

## Desserts

### Tiramisu Della Casa

Our very own tiramisu dusted with chocolate and a shot of espresso.

### Banoffee Pie

Home made banoffee pie with chocolate cream.

### Panna Cotta Agrumi


Lemon and lime panna cotta served with passion fruit coulis.


### Torta Al Cioccolato


Truffle brownie tort with berry salad.

### Baileys Affogato

Vanilla ice cream drowned in espresso coffee with cream and chocolate.

 = Vegetarian

 = Gluten-Free

 = Vegan

If you have any allergies, intolerances or any special dietary requirements please let us know.

## Mains

### Agnello Arrosto

Lamb loin with lamb shoulder rilette served with green beans, crushed potatoes, red wine jus, crispy oyster mushrooms and minted pea puree.

### Bistecca Controfiletto

Sirloin steak medallions served with house salad, pecorino squashed potatoes, crispy onions and peppercorn sauce.

### Branzino Gamberetti

Sea bass fillet served with buttered smashed potatoes, green beans and creamy lemon sauce with prawns.

### Pollo Saltimboca

Chicken escalopes topped with parma ham pan roasted with sage served with broccoli steams, crushed potatoes and a cream of marsala mushrooms sauce.

### Maiale Smaltato

Slow roasted belly pork glazed in honey and apple cider served with smashed potatoes, broccoli steams and parsnip two ways (puree and crisps).

### Linguine Affumicato

Smoked salmon and zucchini finished in a creamy white wine sauce tossed with linguine pasta.

### Carbonara Alla Vecchia

Classic creamy pancetta carbonara tossed with spaghetti pasta finished with lightly poached egg yolk and crispy guanciale.

### Tagliatelle Al Tartufo

Pan roasted mushrooms finished in a creamy truffle sauce tossed with tagliatelle pasta topped with crispy oyster mushrooms.

### Lasagne Al Forno

Home made lasagne served with garlic pizza bread and balsamic rocket salad.

### Pizza Calabrese

Classic tomato and mozzarella based pizza topped with N'duja, (spicy Calabrian sausage) olives, pepperoni, salami, rocket and grana padano.

### Pizza Formaggio

Tomato and mozzarella based pizza topped with spinach, goats cheese, red onion marmalade, stracciatella di burrata cheese and basil pesto (nuts free).

### Calzone Sugo Finto

Folded pizza stuffed with mozzarella and a rich vegetables ragu served with balsamic rocket salad.

### Calzone Diavola

Folded pizza stuffed with a salami, N'duja, chicken and pepperoni rich Neapolitan ragu served with parma ham and baked mascarpone.

### Insalata Di Capra

Grilled goats cheese salad with candy beetroot, red onion marmalade, honey drizzled croutons and asparagus.

### Insalata Cesare

Classic house style chicken Ceasar salad with crispy parma ham crisps, balsamic croutons and grana padano shavings.