



LUNCH MENU

MON TO SUN | 11:30AM TO 4:30PM

MAIN COURSE

£14.95

2 COURSES

£21.95

3 COURSES

£28.95

Starters

Cozze Al Limone

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

Funghi Al Aglio

Creamy garlic mushrooms with mozzarella and toasted bread.

Calamari Della Casa

Lightly dusted squid rings with courgette crisps and home made aioli.

Empanato Di Brie

Breaded brie served with chilli jam and grilled home made focaccia.

Bruschetta Al Pomodoro

Toasted bread topped with a classic garlic, basil and olive oil marinated tomatoes and rocket.

Pate Fato In Casa

Chicken liver pate with red onion marmalade, gherkins and toasted bread.

Desserts

Panna Cotta

Lemon and lime panna cotta served with passion fruit coulis.

Tiramisu Della Casa

Classic home made tiramisu dusted with chocolate.

Banoffee Pie

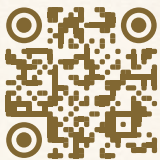
Our very own banoffee pie with chocolate cream.

Torta Al Cioccolato

Truffle brownie tort with berry salad.

Affogato Della Casa


Vanilla ice cream drowned in espresso coffee.





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 = Vegetarian

 = Gluten-Free

 = Vegan

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

Mains

Medaglioni Di Controfiletto

Sirloin steak medallions served with pecorino smashed potatoes, crispy onions and house salad.

Add peppercorn sauce £2

Branzino Arrosto

Sea bass fillet finished in a creamy lemon sauce served with smashed potatoes and green beans.

Add prawns £3

Pollo Saltimboca

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

Maiale Smaltato

Slow roasted belly pork glazed in honey cider sauce served with smashed potatoes, parsnip puree and broccoli steams.

Linguini Salmone

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

Tagliatelle Carbonara

Classic pancetta carbonara with lightly poached egg yolk.

Spaghetti Alla Bolognese

Home made classic bolognese ragu tossed with spaghetti pasta.

Lasagne Al Forno

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

Arancine Della Casa

Hand made arancine filled with mushrooms, mozzarella and grana padano served with Napoli sauce and crispy oyster mushrooms.

Insalata Salmone

House mixed salad with a smoked salmon, lime mascarpone and prawns roulade topped with lime pickled red onions and balsamic crostinis.

Insalata Caesar

Classic chicken Caesar salad topped with parmesan shavings.

Pizza Margherita

Classic pizza with our own pizza dough with tomato sauce and mozzarella.

Pizza Duo Di Pepperoni

Tomato and mozzarella pizza topped with two types of pepperoni.

Pizza Caprina

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

Calzone Di Pollo

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