

Evening Set Menu

2 courses £21.95 | 3 Courses £26.95

Served Sun - Fri 17:00 to 22:00

STARTERS

Calamari

lightly floured squid rings served with garlic, lemon and parsley mayonnaise

Pate della casa

house chicken liver pate with red onion marmalade and toasted bread

Formaggio di capra

grilled goats cheese topped with red onion marmalade

Arancine

homemade mozzarella, mushroom & saffron arancine with garlic napoli sauce, grated grana & rocket

Funghi al aglio

creamy garlic mushrooms on crunchy slice of fresh baked bread

Zuppa fatta in casa

please ask for details

MAIN COURSE

Pollo saltimbocca

chicken escalopes topped with parma ham served with roasted potatoes, broccoli stems, sautéed mushrooms and marsala sauce

Filletto di branzino

pan roasted sea bass fillet served with buttered new potatoes, green beans, and beurre blanc sauce

Medaglioni di Maiale

Pork fillet served with crushed potatoes, sautéed spinach, white wine and shallot sauce

Rigatoni arrabbiata

*tube-shaped pasta tossed in a garlic and chilli-infused tomato sauce topped with rocket salad.
Add pepperoni for a rich, meaty flavour*

Lasagne al forno

home made lasagne served with garlic bread

Gnocchi alla fiorentina

potato dumplings finished in a creamy spinach and garlic sauce topped with toasted goats cheese crumbs served with a slice of garlic bread

Pizza formaggio di capra

tomato goats cheese and mozzarella pizza topped with pesto, cherry tomatoes and rocket

Pizza pepperoni

tomato and mozzarella based pizza topped with sliced pepperoni

DESSERTS

Limoncello panna cotta

homemade cream and limoncello pudding

Tiramisu della casa

homemade espresso & Marsala wine-soaked biscuits layered with mascarpone

Gelato della piazza

Selection of 3 scoops of Italian ice cream or sorbets topped with berry salad and crushed meringue