

# Two Courses £22.95 | Three Courses £28.95

Sunday - Friday from 5:00 PM

## ANTIPASTI

**Calamari Fritti** lightly floured squid rings served with a garlic, lemon and parsley mayonnaise

**Spiedini di Pollo** a skewer of sweet and spicy chicken layered with Mediterranean vegetables and juicy pancetta

**Paté della Casa** homemade chicken liver pâté, served with red onion marmalade, pickles and toasted bread

**Pancia di Maiale** juicy pork belly in an apple and honey glaze topped with crispy matchstick potatoes

**Cozze alla Piazza** fresh mussels in a creamy white wine sauce

**Arancini (V)** golden-fried risotto arancini with mozzarella and mushroom heart, complemented by a rich Napoli sauce

**Formaggio di Capra (V)** grilled goat cheese and mixed leaf salad served with crostini and red onion marmalade

**Funghi all'Aglio (V)** garlic mushrooms served with soft cheese and a slice of toasted bread

**Insalata Tricolore (V)** mozzarella, tomatoes and avocado salad topped with fresh basil and balsamic dressing

**Crudo e Cantalupo** thinly sliced Prosciutto crudo paired with sweet melon over a bed of peppery rocket salad, garnished with pomegranate seeds and balsamic glaze

## SECONDI

**Controfiletto alla Griglia** (+ £2.50) 6oz grilled sirloin steak served with peppercorn sauce, cherry tomatoes and skin-on fries

**Pollo Saltimbocca** chicken escalope topped with prosciutto crudo and sautéed mushrooms. Served with roasted potatoes, Tenderstem broccoli and Marsala sauce

**Filletto di Branzino** pan-roasted sea bass fillet with prawns, new potatoes and green beans, finished with a delicate Beurre Blanc sauce

**Medaglioni di Maiale** pork fillet medallions in a white wine and shallot sauce, served with crushed potatoes and sautéed spinach

**Burrata Campagnola (V)** creamy burrata served over a vibrant leaf and tomato salad complemented by avocado slices and golden crostini

**Spaghetti Solare** a vibrant and light pasta tossed with prawns, courgettes, peppery rocket and a house chilli oil

**Lasagne al Forno** layers of pasta with a slow-cooked meat ragù, baked with béchamel, mozzarella and Grana Padano

**Gnocchi alla Fiorentina (V)** potato dumplings in a spinach and garlic sauce, finished with toasted goat cheese crumbs

**Rigatoni all'Arrabbiata (V)** pasta tossed in a garlic and chilli-infused tomato sauce, topped with fresh rocket. *Chef's tip:* Add spicy pepperoni for a rich, meaty flavour

**Risotto della Casa** creamy Arborio rice simmered with Italian sausage, porcini and oyster mushrooms and sharp Parmesan

**Pizza Formaggio di Capra (V)** tomato and mozzarella base topped with goat cheese, an aromatic basil pesto, cherry tomatoes and fresh rocket

**Pizza al Tonno** tomato and mozzarella base with tuna flakes, spring onions and black olives toppings

**Pizza Pepperoni** tomato and mozzarella base with spicy pepperoni topping

## DOLCI

**Tiramisu** a decadent homemade Italian classic with espresso, Marsala and mascarpone

**Limoncello Panna Cotta** homemade cream and limoncello liqueur pudding

**Affogato** vanilla ice cream served with a shot of hot espresso

**Crostata al Limone** a buttery shortcrust pastry filled with velvety lemon curd

Gluten-free and vegan options are available on certain items. Our menu descriptions do not mention all ingredients, please ask your server before ordering. Please note that fish products may contain bones and olives may contain stones.  
All items are subject to availability. All prices listed are valid until 1st November 2026

Set Menu