

AVAILABLE

MONDAY TO THURSDAY 5-10PM  
SATURDAY AND SUNDAY 12-3PM



# SET MENU

2 COURSES £23

3 COURSES £27

## STARTER

### GARLIC BREAD TOMATO VG

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary

ADD SMOKED PROVOLA £ 2.50

### CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

### SMOKED ARANCINI V

Sicilian rice balls filled with smoked scamorza cheese and aubergines served with sundried tomato and walnut pesto

### ANTIPASTO MISTO

A selection of our Italian cured meats and cheeses served with homemade bread

### TRUFFLE CROQUETTES V

Truffle and potatoes croquettes, coated in Italian black breadcrumbs, fried and served with truffle and parmesan fondue and grated grana padano cheese

### MUSSELS CREAMY GARLIC GFO

Steamed fresh Scottish mussels in a chilli and garlic tomato sauce, finished with spring onions, thyme Italian breadcrumbs, served with homemade focaccia bread.

### BRUSCHETTA 'NDUJA GFO

Homemade toasted ciabatta bread served with stracciatella cheese, fennel, rocket and spicy 'nduja and cherry tomatoes

## MAINS

### RISOTTO PRAWNS AND 'NDUJA GFO

Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, fresh chilli and garlic finished with n'duja sausage and fresh Stracciatella cheese

### PANCIOTTI ASPARAGI GFO VOA

Spinach panciotti pasta filled with buffalo ricotta and asparagus served with butter sauce and finished with toasted almond flakes and Parmesan shaving

### PIZZA MELANZANA

San Marzano tomato, smoked provola cheese, fried aubergines, pearls of buffalo mozzarella and fresh basil

### SCALOPPINE FUNGHI £4 supplement

Beef fillet medallions served with mushroom creamy sauce and roasted potatoes

### SEABREAM GFO

Pan fried seabream fillet, with a Mediterranean sauce of Kalamata olives, cherry tomatoes, potatoes, carasau bread, finished with extra virgin olive oil and grating of bottarga "Sardinian caviar" is a delicacy of salted, cured fish roe of the grey mullet"

### BRAISED BEEF GFO

Srozzapreti pasta tossed in a slow cooked beef, porcini and tomato ragu', finished with shavings of Parmesan cheese

### POLLO CACCIATORA GFO

Pan fried breast of chicken served with cacciatora sauce "Basil and tomato sauce, cheery tomatoes, mushroom, Kalamata olives and potatoes

### PIZZA SAUSAGES AND BROCCOLI

White base Fior di latte cheese, fresh sausages, tendersteam broccoli, chilli and garlic

## HOMEMADE DESSERT

### TIRAMISU V

Homemade traditional recipe with savoiardi biscuits, coffee, mascarpone, cocoa and amaretto liqueur

### ICE CREAM AND SORBET GFO VOA

Vanilla • Salted Caramel • Chocolate • Lemon  
3 SCOOPS - SERVED WITH WAFER ROLL

### LEMON AND RASPBERRY CHEESECAKE V

Baked lemon and raspberry cheesecake served with raspberry compote

### PANNA COTTA GINGER E MANGO GFO

Homemade ginger panna cotta served with fresh mango, mango puree and crushed almond biscuit finished with fresh lime zest

V VEGETARIAN | VG VEGAN | VOA VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.