

AVAILABLE

MONDAY TO THURSDAY 5-10PM

FRIDAY 5-7PM

SATURDAY 12-5PM

SUNDAY 12-8PM



# SET MENU

2 COURSES £23.95

3 COURSES £27.97

## STARTER

**GARLIC BREAD TOMATO** **VG**

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary **ADD FIOR DI LATTE CHEESE** **£2.50**

**CALAMARI FRITTI**

Deep fried crispy squid rings served with garlic mayonnaise

**ARANCINI GOAT** **V**

Homemade rice balls filled with spinach, goat cheese, served with green pesto (nuts free)

**RAVIOLI ZUCCA** **VOA**

Homemade butternut squash ravioli served with butter, toasted hazelnuts, deep fried sage and parmesan shaving

**TRUFFLE CROQUETTES** **V**

Truffle and potatoes croquettes, coated in Italian black bread crumbs, fried and served with truffle and parmesan fondue and grated Grana cheese

**CREAMY MUSSELS** **GFO**

Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread.

**MUSHROOMS BRUSCHETTA** **V GFO**

Toasted handmade ciabatta bread with mixed mushroom, garlic creamy sauce and truffle oil.

**ANTIPASTO MISTO**

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

## MAINS

**PEAS AND PARMA HAM** **GFO VOA**

Arborio rice, peas creamy sauce, fresh peas, Parma ham and smoked burrata cheese **VOA WITH TENDERTEM BROCCOLI**

**MUSHROOM HALFMOON** **VOA**

Tomato dough filled with mushroom, vegan feta and parmesan cheese, garlic, pasley and extra virgin olive oil, served with truffle butter and fresh mushroom

**PIZZA MELANZANA** **VOA**

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

**SCALOPPINE 'NDUJA** **£4 supplement**

Pan fried beef fillet medallions, served on a bed of spinach and topped with pecorino cheese sauce and spicy 'nduja sausages and crushed chilli peanuts

**MAFALDE PRAWNS**

Fresh mafalde pasta served with Argentinian prawns, courgette, chilli, garlic and lemon butter

**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 Grana 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 SARDA**

San Marzano tomato DOP, fior di latte mozzarella, artisan Sardinian sausages, kalamata olives and grated Sardinian pecorino cheese

3.50

SKIN ON FRIES - HOUSE SALAD - ROAST POTATOES

## HOMEMADE DESSERT

**TIRAMISU** **V**

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

**ICE CREAM AND SORBET** **GFO VOA**

Vanilla • hazelnuts • Chocolate • Lemon • Strawberry  
3 SCOOPS - SERVED WITH WAFER ROLL

**LIMONCELLO CHEESECAKE** **V**

Baked limoncello cheesecake served with strawberry compote

**PANNA COTTA** **GFO**

Homemade panna cotta served with italian cherries and crushed almond biscuit

**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.