

Set Menu

Starters

Funghi Ripieni (V)

Fresh Mushroom Cups stuffed with Butter, Garlic, White Wine & Parmesan

Bruschetta (V)

Toasted Ciabatta bread topped with fresh tomato, basil, garlic and mozzarella cheese

Mozzarella in Carozza (V)

Deep Fried Mozzarella in Breadcrumbs served with a Marinara Sauce

Calamari

Deep Fried Breaded Squid, Tartar Sauce, Fresh Lemon

Garlic Bread (V)

Toasted Ciabatta Bread, Garlic Butter

Mains

Tagliatelle Gamberoni

Spinach Egg Green Pasta, King Prawns, Creamy Rocket Pesto, Garlic & Chilli

Casarecce Con Pollo Piccante

Casarecce pasta with chicken, spinach, garlic, chilli and sun-dried tomatoes in a creamy sauce

Spaghetti Mediterrann (V)

Spaghetti Pasta, Roasted Vegetables, Goat's Cheese, a touch of Garlic in a Tomato Sauce

Spaghetti Alla Carbonaro

Spaghetti Pasta, Smoked Bacon, Egg & Cream

Pizza Fiorentina (V)

Tomato Base, Mozzarella, Egg, Spinach, Parmesan & Garlic

Pizza Salsiccia Piccante

Spicy Chorizo, Roquito Peppers, Red Peppers & Mozzarella, topped with Fresh Rocket

Pizza Americana

Tomato Base, Mozzarella, Pepperoni Sausage

Lasagne Al Forno

Pasta Sheets baked with Homemade Bolognese Sauce, Bechamel, Mozzarella & Tomato Sauce

Risotto Piccolo

Arborio Rice with Chicken, Green Peppers, Mushrooms & Onions in a Creamy Sauce

Insalata Rustica (V)

Mixed Leaf Salad, Cherry Tomatoes, Artichokes, Sundried Tomatoes, Goat Cheese, Roasted Peppers & a Balsamic Glaze

Desserts

Banoffee Pie

Bananas, Toffee & Bailey's Liqueur Infused Whipped Cream on a Buttery Biscuit Base

Tiramisu

Savoiardi Biscuits dipped in Freshly Ground Espresso, Tia Maria Liqueur Infused Mascarpone & Cream Layers, Dusted with Cocoa Powder

Gelati Misti

3 scoops of Italian ice cream choose from - Chocolate, Strawberry & Vanilla

Please be aware we work with all allergens in our kitchen & on that basis, we cannot guarantee that there will not be trace elements within our food & drinks. Please inform your server regarding any allergies you have.

£29.95 per person