

Zuppa Del Giorno (v)

Rigalettos Homemade Soup of the Day with freshly Baked Bread

Funghi Di Crema (v)

Sautéed Mushrooms in Garlic & Thyme, finished in a Light Blue Cheese Sauce

Palle Impanati

Breaded Balls of Chicken & Chorizo Risotto, served on a Tomato & Basil Ragu

Insalata Di Sgombri

Peppered Smoked Mackerel, Avocado & Rocket Salad with Citrus Vinaigrette

Ciabatta Al Aglio (v)

Wood Fired Ciabatta, layered with Garlic Butter, Goat's Cheese, Pesto & Red Onions

-oOo-

Pollo Diane

Char-grilled Breast of Chicken coated in a Classic Diane Sauce

Nasello Con Pomodoro (£1.00 Supplement)

Oven Baked Silver Hake in Rock Salt on a Cherry Tomato & Oregano Relish

Stroganoff Maiale

Pork & Roast Pepper Stroganoff with Braised Aromatic Rice

Pizza Di Manzo

Stone Baked Pizza topped with Slow Cooked Pulled Beef Brisket, Green Peppers & Olives

Penne Alla Aglio

Penne Pasta, Chorizo, Mushrooms & Peas tossed with Garlic, Mascarpone & Double Cream

Spaghetti Arrabbiatta (v)

Freshly cooked Spaghetti, Chillies, Peppers & Spinach bound in Napoli

-oOo-

Selection of Chef's Desserts

(Please ask for Menu)

TWO COURSE MENU - £9.95 PER PERSON

THREE COURSE MENU - £11.95 PER PERSON

Available: Tuesday - Thursday 5.30pm - 9.00pm

Friday 5.30pm - 7.30pm

Saturday 5pm - 7.30pm



ALLERGEN & FURTHER MENU INFORMATION

Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.

(V) Denotes suitable for vegetarians