

Zuppa Del Giorno (v)

Rigalettos Homemade Soup of the Day with freshly Baked Baguette

Terrina Di Prosciutto

Ham Hock, Mozzarella Cheese & Oregano Terrine, with Spiced Tomato Chutney & dressed Baby Leaf Salad

Macaroni Con Tonno

Macaroni Pasta & Flaked Tuna, baked in mild Cheddar Sauce finished with Peas

Insalata Italiana

A Salad of Italian Cured Ham, New Potatoes & Raddish bound in Balsamic dressing

Ciabatta Al Formaggio (v)

Wood fired Ciabatta layered with Garlic Butter, Goat's Cheese & Caramelised Red Onions

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Pollo Marsala

Char-grilled Breast of Chicken accompanied with a Marsala Cream Sauce

Trota Di Mare Al Forno (£1.00 Supplement)

Oven Baked Sea Trout on Chunky Leek & Potato Chowder

Cotoletta Di Maiale

Roasted Pork Cutlet accompanied with Sage & Onion Jus

Penne Rigaletto

Freshly cooked Penne Pasta, Black Pudding, Chicken & Chorizo tossed in cracked Pepper Sauce

Pizza Di Salsiccia

Stone baked Pizza topped with Spicy Toulouse Sausage, Broccoli & Ricotta Cheese

Risotto Di Funghi (v)

Asparagus, Mushroom & Spinach Risotto, finished with Shaved Grana Padano

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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