

Zuppa Del Giorno (v)

Rigalettos Soup of the day with Freshly Baked Baguette

Insalata Rigalettos

Black Pudding & Bacon Salad with Crisp Romaine Lettuce & Rigalettos Caesar dressing

Salsiccia Speziata

A sauté of Spicy Sausage, Fresh Chillies & Tomatoes finished with Rocket & grated Parmesan

Ciabatta Di Salsa (v)

Stone Baked Ciabatta, layered with Garlic Butter, Pizza Sauce & Rosemary

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Pollo Di Panna

Char-grilled Chicken Fillet accompanied by a traditional Panna Sauce

Pesce Al Forno

Oven baked Pollock with Anchovy Bread Crumbs & Basil Pesto

Panini Prosciutto

Pressed Panini Sandwich with fresh Tomato, Ham & Cheese served with Fries & Salad

Penne Con Crema

Freshly cooked Penne Pasta cooked with Ham, Broccoli, Peas & Double Cream

Pasta Pomodoro (v)

Ribbons of Pasta, Black Olives, Cherry Tomatoes & Rocket tossed in Garlic Oil

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Torta Al Cioccolato

Warm handmade Chocolate Brownie drizzled in a Caramel Sauce (v)

Crostata Di Ciliegie

Morello Cherry Flan served with Whipped Chantilly Cream and Fruit Coulis (v)

Torta Di Formaggio

Chef's handmade Fresh Cheesecake of the day made with Mascarpone Cheese

Gelato Misti

A Selection of Dairy Ice Creams, choose from Vanilla, Chocolate or Strawberry (v)

2 COURSE MENU - £8.95 PER PERSON

3 COURSE MENU - £10.95 PER PERSON

Available: Tuesday - Friday: 12noon to 1.30pm



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