

Zuppa Del Giorno (v)

Rigalettos Homemade Soup of the Day with freshly Baked Baguette

Funghi Al Napoli (v)

Mushroom & Lemon Thyme Dumplings, baked in Napoli & Pesto with Bocconcini Melts

Arancini Di Salmone

Smoked Salmon & Chive Arancini, served with Sour Cream Dip

Insalata Italiana (v)

Asparagus, Egg & Pancetta Salad, finished with Dijon Mustard Vinaigrette

Ciabatta Mortadella

Stone Baked Ciabatta layered with Mortadella, Sun Blushed Tomatoes & Mozzarella

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Pollo Con Boscaiola

Char-grilled Chicken Breast coated in a Traditional Boscaiola Sauce

Manzo Brasato

Braised Feather Blade of Beef on Roasted Shallots and Basil Mashed Potato

Salmone Al Forno (£1.00 Supplement)

Oven Baked Salmon with Tomato & Coriander Cream

Pizza Di Maiale

Wood Fired Barbecue Pulled Pork & Red Onion Pizza

Fusilli Con Pesce

Freshly cooked Fusilli Pasta, Whitefish & Sausage, tossed with Garlic & Passata Sauce

Ravioli Al Funghi (v)

Mushroom Ravioli bound in White Wine, Spinach & a light Béchamel

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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