

Zuppa Del Giorno (v)

Rigalettos Soup of the day with Freshly Baked Baguette

Insalata Caesare

Chicken, Crispy Bacon & Romaine Salad bound in Caesar Dressing

Pasta Al Forno

Leek & Peppered Mackerel Pasta Baked, Finished with Parmesan

Ciabatta Di Formaggio (v)

Wood Fired Ciabatta, topped with Goat's Cheese, Balsamic Onions & Basil Pesto

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Pollo Con Pepe

Char-grilled Chicken Breast served coated in a Cracked Pepper & Brandy Sauce

Pesce Del Giorno

Oven baked Fish of the day, served with Rosemary & Parmesan infused Napoli Sauce

(Please ask your server for details)

Pizzette Rigalettos

Stone Baked Pizzette, layered with Chorizo, Capers & Rocket

Penne Con Salsiccia

Penne Pasta, Sausage, Peas & Mushrooms cooked in Double Cream & Garlic

Pasta Melanzana (v)

Ribbons of Pasta, tossed with Aubergines, Courgettes, Passata & Mozzarella

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Budino Al Caramello

Warm Sticky Toffee & Chocolate Pudding drizzled in Butterscotch Sauce (v)

Torta Di Mele

Individual Apple Tart served with Vanilla Ice Cream (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