

Zuppa Del Giorno (v)

Rigalettos Soup of the day with Freshly Baked Baguette

Insalata Di Pollo

Chicken, Broccoli & Beetroot Salad with Avocado Pesto

Salsiccia Picante

A Sauté of Chorizo Sausage, Fresh Chillies & Tomatoes finished with Grana Padano

Ciabatta Di Salsa (v)

Stone Baked Ciabatta topped with Red Onion & Basil Salsa

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Pollo Marsala

Char-grilled Chicken Breast coated in a Marsala Wine & Thyme Sauce

Pesce Del Giorno

Fish of the day, served with on Warm Wilted Spinach & New Potato Salad

(Please ask your server for details)

Pizzette Rigalettos

Wood Fired Pizzette layered with Ham, Brie & Argula Leaf

Penne Al Napoli

Penne Pasta, Chicken, Bacon & Mascarpone tossed in Napoli Sauce

Tagliatelle Carbonara (v)

Freshly cooked Tagliatelle & Mushroom Carbonara

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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