

Zuppa Del Giorno (v)

Rigalettos Homemade Soup of the Day with freshly Baked Bread

Funghi Ragu (v)

Button Mushrooms cooked in a Courgette, Aubergine and Tomato Ragu

Pate Di Sgombro

Smoked Mackerel Pâté with Horseradish Crème Fraiche and Toasted Crostini

Insalata Prosciutto

Prosciutto Ham, Goat's Cheese and Orange Salad with a Honey and Rosemary Dressing

Ciabatta Al Manzo

Stone Baked Ciabatta topped with Pastrami Beef, Caramelised Onions and Mozzarella

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Pollo Di Pepe

Char-grilled Chicken Fillet served with a Peppercorn Sauce

Pesce Al Forno

Stone Bass served with a Shellfish Velouté

Manzo Di Pozza

Feather Blade of Beef with a Whole Grain Mustard Mash and Rosemary Jus

Pizza Di Polpette

Stone Baked Pizza topped with Spicy Meatballs, Green Peppers and Mixed Olives

Fusilli Al Napoli

Freshly cooked Fusilli Pasta tossed with Bacon, Mushrooms and Fresh Chillies in a Napoli Sauce

Tagliatelle Pesto (v)

Tagliatelle Pasta with Spinach, Peas and Garlic bound in a Red Pepper and Sun-blushed Tomato Pesto Cream Sauce

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Selection of Chef's Desserts

(Please ask for Menu)

TWO COURSE MENU - £10.95 PER PERSON

THREE COURSE MENU - £12.95 PER PERSON

Available: Tuesday - Thursday 5.30pm - 7.30pm

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