

EARLY BIRD MENU

FEBRUARY 2019

STARTERS

Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

Funghi al Formaggio (v)

Sauté of mushrooms baked in creamy garlic stilton sauce

Pollo di Ripiene

Pan seared chicken thigh stuffed with Mexican chilli cheese served with smoked paprika mayo

Gamberoni Padella

Sautéed king prawns, peppers, onions and sundried tomatoes bound in a peri peri sauce

Ciabatta di Cipolle (v)

Oven baked garlic ciabatta topped with mozzarella, tomatoes and onions

MAIN COURSES

Pollo di Pancetta

Pan seared chicken breast with a crispy black pudding wedge finished with a demi cream and smoked bacon sauce

Merluzo con Marsala

Spicy curried cod loin served with an onion bhaji and a Marsala sauce

Carne di Maiale

Crispy pork belly accompanied by a rich sticky red wine jus

Pizza Rigaletto

Wood fired pizza topped with Parma ham, olives, sundried tomatoes, onions & artichokes

Tagliatelle di Pollo

Tagliatelle pasta with chicken and wild mushrooms bound in a cream sauce

Arrabiata Verdure (v)

Penne pasta tossed with Mediterranean vegetables and mushrooms in a spicy tomato sauce

DESSERTS

Selection of Chef's Desserts

(Please ask for Menu)

Tuesday - Friday 5.30pm – 7.30pm

Saturday 5pm – 7.30pm

TWO COURSES £10.95

THREE COURSES £12.95

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information