

EARLY BIRD MENU

JANUARY 2019

STARTERS

Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

Arancini di Salmone

Baby prawn and smoked salmon arancini served with a tarragon veloute

Spiedini di Agnello

Mini lamb kofte kebabs served with a cucumber salad and a mint yoghurt dressing

Insalata di Formaggio (v)

Brie, walnut & pickled beetroot salad topped with a cranberry dressing

Ciabatta al Basilico (v)

Wood fired garlic ciabatta topped with feta cheese, red onion and fresh basil

MAIN COURSES

Pollo di Pepe

Char-grilled chicken breast topped with a wild mushroom Diane sauce

Manzo Brasato

10oz braised steak served with wholegrain mash and a 3 peppercorn sauce

Nasello Picante

Spicy hake fillet on a bed of grilled courgettes & tomato herb cous cous

Pizza di Verdure (v)

Traditional wood fired pizza topped with roasted Mediterranean vegetables & buffalo mozzarella

Penne al Forno

Chicken and chorizo tomato creamy penne pasta bake topped with chilli cheese

Spaghetti di Funghi (v)

Freshly cooked spaghetti with wild mushrooms bound in a creamy sauce finished with truffle oil

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