

# EARLY BIRD MENU

MARCH 2019

## STARTERS

### Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

### Formaggio al Forno (v)

Potted camembert served with toasted croutes & balsamic oil

### Tonno Nicoise

Grilled tuna skewer served on a bed of mini Nicoise salad

### Ballotina d'Anatra

Duck ballotine accompanied by a plum & star anise jam served with Asian salad

### Ciabatta di Pollo

Oven baked garlic ciabatta topped with smoked chicken, Applewood cheese, red onions & chives

## MAIN COURSES

### Pollo di Panna

Chargrilled chicken served on a bed of chard courgette & spinach with creamy mushroom sauce

### Nasello Hollandaise

Oven baked hake tail with grilled cherry tomatoes, asparagus and a Hollandaise sauce

### Braciola di Maiale

Grilled Tomahawk pork chop with a Cajun seasoning and served with demi cream sauce

### Pizza Rigaletto

Wood fired pizza topped with barbeque chicken, bacon, peppers and onions

### Gamberoni Dolcelatti

King prawns stir fry tossed with a sweet chilli sauce and served with prawn crackers

### Macaroni al Formaggio (v)

Applewood macaroni cheese with an herb crumb served with crusty bread

## 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