

EARLY BIRD MENU

MAY 2019

STARTERS

Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

Scampi di Salmone

Salmon scampi served with homemade tartar sauce

Brulee di Formaggio (v)

Brie brulee with red onion marmalade finished with dressed salad

Pollo di Fegato

Chicken liver parfait with wild berry compote

Formaggio di Capra (v)

Goat's cheese & cherry tomato served on chargrilled soda bread with balsamic and pesto

MAIN COURSES

Pollo di Funghi

Pan seared chicken breast served with a mushroom and leek creamy tomato sauce

Salmone al Forno

Oven baked salmon served with crushed new potatoes and a rosemary & lemon cream sauce

Pizza Hawaiian

Wood fired traditional pizza topped ham, pineapple and chillies

Penne di Polo

Freshly cooked penne pasta with chicken and bacon bound in a creamy sauce

Risotto al Pisello (v)

Pea and leek risotto finished with a Lancashire cheese bon bon

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

