

EARLY BIRD MENU

NOVEMBER 2018

Starters

Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

Torta di Pesce

Smoked haddock and leek tart served with a creamy pea puree

Pollo de Fegato

Chicken liver pate topped with a cranberry jam and served with bread shards

Involtino Primavera

Confit chicken, mushrooms and pesto spring roll with a vinaigrette dressed salad

Pacco di Chorizo

Black pudding and chorizo parcel accompanied by a sweet tomato pickle with mustard seeds

Ciabatta di Funghi (v)

Wood fired garlic ciabatta topped with stilton mushrooms

Main Courses

Pollo Agrodolce

Char-grilled chicken fillet accompanied by a sweet & sour sauce with chunky vegetables

Nasello al Forno

Herb crusted fillet of hake served with crayfish chilli butter

Schnitzel di Maiale

Pork schnitzel served with a caramelised apple and celery puree

Pizza di Pollo

Traditional wood fired pizza topped with barbeque chicken and sundried tomatoes

Penne di Pollo

Oven baked penne pasta with chicken, ham & peas bound in a demi cream sauce

Risotto di Verdure (v)

Winter root vegetables risotto in a tomato and cream sauce topped with beetroot crisps

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