

EARLY BIRD MENU - NOVEMBER 2019

STARTERS

Zuppa del Giorno (v)

Homemade soup of the day served with warm bread

Cocktail di Gamberi

Classic prawn cocktail served with baby gem lettuce and Marie Rose sauce

Terrina di Garetto

Ham hock terrine served with English mustard aioli and goat's cheese bon bons

Barbabietola Fritta

Pan fried beetroot served on a bed of puy lentils smothered in a red wine reduction

Trio di Focaccia

Focaccia topped with smoked salmon crème fraiche, tomato salsa and prosciutto & roquette

MAIN COURSES

Pollo di Porro

Grilled chicken served on a bed of charred baby leeks with an olive & mascarpone tomato sauce

Braciola di Maiale

Chargrilled pork chops with herbed goat's cheese and buttered green beans

Pesce alla Crema

Herb crusted haddock served with wilted spinach and a white wine & garlic cream sauce

Pizza di Pollo

Wood fired pizza topped with BBQ chicken, mozzarella, spring onions and black pepper

Spaghetti Carbonara

Freshly cooked spaghetti pasta with chicken and mushrooms

Pasta al Forno (v)

Fusilli pasta bake with cherry tomatoes, buffalo mozzarella and fresh basil

DESSERTS

Selection of Chef's Desserts

(Please ask for Menu)

Tuesday & Wednesday 5.30pm – 7.30pm

Thursday & Friday 5.30pm – 7.00pm

Saturday 5pm – 7.00pm

TWO COURSES £12.95

THREE COURSES £14.95

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