

# EARLY BIRD MENU

SEPTEMBER 2018

## *Starters*

### **Zuppa del Giorno (v)**

Rigalettos homemade soup of the day with freshly baked baguette

### **Pesce Bon Bon**

Smoked haddock bon bon served with a mint pea puree

### **Pollo al Pomodoro**

Mini chicken Kiev served with a spicy tomato sauce

### **Crostata di Verdure (v)**

Mediterranean vegetables & feta cheese tart finished with balsamic pea shoots

### **Ciabatta di Pollo**

Wood fired garlic ciabatta topped with chicken, ham and a smoked Applewood cheese

## *Main Courses*

### **Pollo al Limone**

Char-grilled chicken fillet served with a lemon and rosemary sauce

### **Torta di Pesce**

Pollock, hake and salmon fish pie with a puff pastry lid and baby prawns and peas

### **Medaglioni di Maiale**

Pork medallions served with a dark cider and wholegrain sauce

### **Pizza di Maiale**

Traditional wood fired pizza topped with salami, pepperoni, ham and chorizo

### **Wellington di Funghi (v)**

Mushroom wellington served with butter new potatoes and seasonal vegetables

### **Penne Picante**

Freshly cooked penne pasta with chicken & chorizo bound in a spicy tomato cream sauce with blacksticks blue

## *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