

EARLY BIRD MENU - SEPTEMBER 2019

STARTERS

Zuppa del Giorno (v)

Fresh homemade soup of the day served with warm bread

Pate di Sgombro

Smoked mackerel and dill pate with horseradish cream fraiche and toasted crostini

Arancini al Formaggio

Ham and mozzarella cheese arancini served with tomato ragu

Avocado alla Griglia (v)

Grilled avocado topped with cherry tomatoes, olives, capers and fresh parsley

Ciabatta al Forno (v)

Stone baked garlic ciabatta topped with goat's cheese, balsamic onions and pesto

MAIN COURSES

Pollo di Porro

Char grilled chicken breast served with leek and pancetta white wine cream sauce

Cotoletta di Maiale

Grilled pork cutlet accompanied by a sage and apricot jus

Pesce del Giorno

Fish of the day served with lemon caper butter

Pizza Rigalettos

Wood fired pizza topped with buratta, olives, cherry tomatoes and fresh basil

Pasta alla Mare

Pasta shells tossed with baby prawns, mussels, clams in a white wine dill cream sauce

Lasagne di Verdure (v)

Homemade vegetable and feta cheese lasagne

DESSERTS

Selection of Chef's Desserts

(Please ask for Menu)

Tuesday & Wednesday 5.30pm – 7.30pm

Thursday & Friday 5.30pm – 7.00pm

TWO COURSES £12.95 OR 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