

# LUNCH FESTIVE MENU

## STARTERS

### Zuppa del Girono (v)

Homemade roast pepper soup with red pesto oil & sour dough

### Costolette di Barbeque

Baby back ribs bound in a spiced orange barbecue sauce

### Insalata di Pomodoro (v)

Tomato and mozzarella salad finished with rocket, balsamic and parmesan shavings

### Ciabatta di Formaggio (v)

Stone baked ciabatta topped with brie, caramelised onions and cranberry

## MAIN COURSES

### Pollo di Crema

Chargrilled breast of chicken with vegetable risotto and masala cream sauce

### Manzo Brasato

Braised beef steak accompanied by spiced red cabbage and new potatoes

### Pizza Rigaleto

Stone baked pizza topped with our own pizza sauce, honey roast ham, mushrooms & mozzarella

### Pasta di Salsiccia

Pasta quills tossed with sauté of Italian sausage, onions & a hint of chilli bound in a Napoli sauce

### Tagliatelle di Funghi (v)

Freshly cooked tagliatelle with pan-fried mushrooms & onions tossed in a white wine cream finished with parsley

## DESSERTS

### Chef's selection of desserts

(Please ask for menu)

**2 COURSES £12.00**

**3 COURSES £16.00**

Available: Tuesday – Friday: 12noon to 1.30pm

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