

Zuppa Del Giorno

Homemade Soup of the Day served with Crusty Bread (v)

Meloni Misti

A Trio of Seasonal Melon Balls served with Berry Compote (v)

Insalata Di Pollo (50p supplement)

Strips of Chicken coated in Cajun Spices served over Dressed Leaves
and garnished with Crispy Parma Ham

Ciabatta Pomodoro

Stone Baked Ciabatta topped with Fresh Tomato and Basil (v)

Funghi All Aglio

Pan Fried Mushrooms finished in a Garlic and Rosemary Cream (v)

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Pollo Con Risotto

Pieces of Chicken and Button Mushrooms finished in a Garlic and Cream Sauce
bound with Risotto Rice

Coshia Di Maiale (£1.00 supplement)

Baby Gammon Joint carved over Mashed Potato Garnished with Caramelised Pineapple
and finished in a Red Wine Jus

Pizza Crego

Stone Baked Pizza topped with Mozzarella and an array of Fresh Seafood

Brasato D'Agnello

Diced Lamb, Onion, Suede and Carrots cooked in a Red Wine and Rosemary Jus

Peperoni Ripieni

Ratatouille of Courgette, Aubergine and Peppers in a Tomato Sauce presented in a Roasted
Pepper and topped with Mozzarella (v)

Salmone Alla Griglia

Grilled Salmon served with a Lemon Butter Sauce

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Selection of Chef's Desserts and Ice Creams

(Please ask for Menu)

TWO COURSE MENU - £7.95 PER PERSON

THREE COURSE MENU - £9.95 PER PERSON

Dinner: Tuesday - Thursday 6pm - 9.30pm Friday & Saturday 6pm - 7pm

(V) Denotes suitable for vegetarians

Some of the dishes included in this menu may contain dairy products, eggs, nuts, seeds, gluten, crustaceans, bones or fish.
Please ask for assistance if you require any further dietary requirements or have any queries regarding ingredients used in any of the dishes.