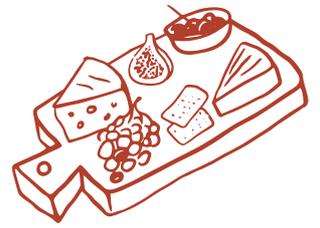


MENU



STARTERS

Antipasti sharing platter for 2 - £24.00

Prosciutto, salami di Napoli, pepperoni, grana Padano, bocconcini, marinated mixed olives, roasted peppers, artichoke hearts, sun blushed tomatoes, Italian salad leaves and rosemary focaccia

Con funghi bruschetta (VE) - £9.00

Sauteed mushrooms with garlic and herbs on bruschetta

Calamari fritti (GF) - £11.00

Light breaded calamari with mixed leaves and garlic mayonnaise

Gnocchi (VE/GF) - £10.00

Cavolo nero, chard, sundried tomato, mixed olives tossed in basil and garlic oil

MAIN COURSES

Ragu di Manzo (GF*) - £16.00

Slow cooked beef in rich red wine and tomato sauce served with pappardelle pasta

Pollo alla Cacciatore - £16.00

Slow cooked fillet of chicken in wine, tomato, mushroom, mixed peppers and black olives served with orzo pasta

Risotto ai Frutti di Mare (GF) - £17.00

King prawns, mussels, monkfish, and squid served with arborio rice in a white wine sauce

Calzone di Verdura (V) - £16.50

Mozzarella, tomato sauce, roasted courgette, spinach, sweet peppers and black olives served with mixed salad.

DESSERTS

Classic Tiramisu - £8.00

Espresso liqueur-soaked sponge with mascarpone and cocoa

Panna Cotta (GF) - £8.00

Creamy set dessert with summer fruit compote

Torta della Nonna - £8.00

Pastry filled with rich custard cream topped with pine nuts and a hint of lemon served with fruit compote

Selection of ice creams and sorbets available (GF*) - £5.50 (2 scoop)

Please ask your server for flavours

GF: gluten free VE: vegan V: vegetarian * available on request
Please let your server know if you have any dietary requirements

