

# LUNCH SET MENU

## Antipasti - Starters

### ZUPPA DELLO CHEF

Our Chef's soup of the day

### CAPRINA

Cold salad of goat's cheese, walnuts, beetroot, mixed leaf salad, balsamic dressing sauce (v) (n)

### CROCCHETTE DI PESCE

Homemade, deep fried, smoked salmon, crab meat. Leek and potato fish cakes, marinara sauce (fb)

### PROSCIUTTO E MELONE

Parma ham and melon (df)

### FRITTURA

Deep fried arancini, spinach and ricotta ravioli, parmigiana bites, marinara sauce (v) (n)

### PANZANELLA

Tuscan salad of red onion, tomatoes, green beans, cucumber, fresh basil, croutons (v) (df)



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## Secondi – Main Courses

### FISH OF THE DAY (50p supplement)

Our daily chef's suggestion (fb)

### PORCHETTA DI MAIALE

Roast pork stuffed with garlic and aromatic herbs, apricot brandy sauce. Accompanied with oven roasted potatoes

### RAVIOLI

Spinach and ricotta ravioli pasta, mixed vegetables, garlic, tomato sauce (v)

### PASTA OF THE DAY

Our daily chef's suggestion (fb)

### GUAZZETTO DI SALMONE

Salmon, prawns, potatoes, olives, capers, garlic, anchovies, tomato, aromatic herbs, crostini bread (fb) (df)

### POLLO AI FUNGHI

Pan fried chicken breast, mushroom, garlic, cream, white wine sauce. Accompanied with oven roasted potatoes

### BISTECCA ALLA GRIGLIA (£3.95 supplement)

Grilled sirloin steak served with choice of: Mixed leaf salad, Chips or Mixed vegetables



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## Contorni – Side Orders

### PANE E BALSAMICO £3.95

Ciabatta and focaccia bread, balsamic, cold pressed extra virgin olive oil (v) (df)

### PANE PIZZATO £4.95

Garlic ciabatta bread, tomato, mozzarella (v)

### SPINACI £4.50

Wilted spinach, butter, garlic (v)

### INSALATA MISTA / VERDE £3.50

Mixed leaf salad / Green (v) (s) (df)

### OLIVES £3.50

Marinated queen green and black olives, extra virgin olive oil, garlic, chilli, mixed herbs (v) (s) (df)

### PANE ALL'AGLIO £4.50

Garlic ciabatta bread (v)

### INSALATA DI RUCOLA £4.50

Rocket salad, balsamic dressing, Parmesan shavings

### CAPONATA £4.50

Sautéed aubergine, sweet pepper, capers and olives in garlic, oregano, basil, tomato sauce (v) (df)

## 2 COURSES

## STARTER AND MAIN £13.99

**This Menu is available only as a set menu every day until 4:30 pm**

**Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything**

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide**

**12% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL**

**SPECIAL OFFERS AND DISCOUNT CARDS DO NOT APPLY TO THIS MENU  
DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU**

**WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS AND PEANUTS**