

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)

SPEZZATINO

Casserole of braised, beef, chicken, carrots, onion, tomato and mixed herbs. Served with polenta fritters (df)

CROCCHETTE DI PESCE

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

PANE ALL'AGLIO

Garlic ciabatta bread (v)

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) (vegan)

SALSICCIA E FAGIOLI ALL'UCCELLETTO

Traditional Tuscan sausage and bean casserole in tomato, onion and mixed herbs (df)

INSALATONA

Avocado, tomato, beetroot, olives, grilled courgette, capers, sundried tomato, grilled sweet peppers, carrots, green beans, potatoes, mixed leaves salad, aromatic olive oil herbs dressing sauce (v) (df) (vegan)



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)

POLLO ALLA VALDOSTANA

Deep fried breadcrumbed chicken breast, topped with speck (smoked Italian ham) and fontina cheese, marinara sauce. Accompanied with oven roasted potatoes

TAGLIATELLE AL SALMONE

Tagliatelle pasta, smoked salmon, garlic, cream and courgette

PASTA OF THE DAY

Our daily chef's suggestion (fb)

GUAZZETTO DI PESCE

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

CARBONARA

Spaghetti pasta, guanciale, (Italian pork cheek bacon), cream, egg, parmesan (b)

MIXED BEANS AND VEGETABLES RATATOUILLE

Mixed beans, sautéed mixed vegetables, capers, olives in garlic, oregano, basil and tomato sauce. Served with aromatic herbs and garlic crostini bread (v) (df) (vegan)

POLENTA AND MIXED VEGETABLES

Polenta fritters served with sautéed mixed vegetables in garlic and tomato sauce (v) (df) (vegan)

BISTECCA ALLA GRIGLIA (£3.95 supplement)

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

2 COURSES

STARTER AND MAIN £15.99

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

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones
(s) may contain stones – (b) may contain small bones – (df) dairy free

**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**