

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)

INSALATA DI SALMONE

A cold salad of poached salmon and mixed leaves, served with yogurt and tarragon dressing sauce (fb)

FRITTURA

Deep fried mixed fritters served with marinara sauce (n)

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)

PANE ALL'AGLIO

Garlic ciabatta bread (v)

CROCCHETTE DI PESCE

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

PANZANELLA

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

PROSCIUTTO E MELONE

Parma ham and melon (df)

TOMINO

Goat's cheese Tomino, wrapped in "pancetta" Italian bacon, breadcrumb and deep fried. Served with mixed leaf salad, cranberry coulis and crushed hazelnuts (n) (b)

Secondi – Main Courses

FISH OF THE DAY (£1.00 supplement)

Our daily chef's suggestion (fb)

FILETTO DI MAIALE

Pan fried pork fillet wrapped in "pancetta", Italian bacon, served with a marsala, prunes, raisins and juniper berries sauce, on a bed of sautéed mushroom and onion.

RAVIOLI

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

POLLO RIPIENO

Roast chicken breast stuffed with sausage and fontina cheese, served on a bed of sautéed mushroom with cream, garlic and parsley

TAGLIATELLE AL SALMONE

Tagliatelle pasta, smoked salmon, garlic, cream and courgette

PASTA OF THE DAY

Our daily chef's suggestion (fb)

GUAZZETTO DI SALMONE

Salmon, prawns, potatoes, olives, capers, garlic, anchovies, tomato, aromatic herbs. Served with 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