



Early Bird Menu

Available everyday 3:00 pm – 6:30 pm
2 courses £20.95 per person

Starters

Minestrone (V)

Homemade minestrone soup, served with focaccia bread.

Calamari Fritti (Supplement £1.50)

Deep fried calamari served with garnish & garlic mayo dip.

Paté

Homemade chicken liver paté, served with garlic bread & onion chutney.

Arancini Ragù

Breaded rice balls stuffed with mozzarella cheese, saffron & Bolognese; served with spicy tomato dip.

Prawn Cocktail

Baby prawns, mixed in a Marie Rose sauce, served on a bed of baby gem lettuce.

Cozze Livornese

Mussels cooked in white wine and herbs, served with garlic bread.

Bruschetta Al Pomodoro (V)

Italian toasted garlic bread topped with chopped seasonal tomatoes & fresh basil.

Polpette Piccante

Italian meatballs oven baked in tomato sauce and chilli, served with focaccia bread.

Garlic Mushrooms (V)

Toasted garlic bread topped with garlic sautéed mushrooms & parmesan shavings.

Mains

Pollo al Pepe (Supplement £1.95)

Chicken breast cooked in peppercorn sauce, served with chips.

Beef Stroganoff

Beef strips and mushrooms cooked in a cream & mustard sauce, served with rice.

Pesce del giorno (Supplement £2.95)

Grilled fish of the day, topped with garlic oil, baby prawns cherry tomatoes, white wine & lemon juice sauce; served with potatoes.

Lasagne

Authentic Italian homemade meat lasagne

Penne Arrabiata (V)

Penne cooked in tomato sauce & chillies.

Spaghetti Bolognese

Spaghetti cooked in our homemade Bolognese sauce

Trofie Salmone

Short twisted pasta, cooked in a rich cream sauce, with smoked salmon.

Cannelloni (V)

Homemade cannelloni filled with ricotta cheese & spinach, topped with Napoli sauce & mozzarella.

Pizza Margherita (V)

Tomato, fior di latte & basil.

Risotto Verde (V)

Italian risotto cooked with courgettes, asparagus, green peas & a touch of cream.