

TWO COURSE MENU

2 COURSE: MAIN PLUS STARTER OR DESSERT £16.90 | 3 COURSE: £21.90

Available Monday to Saturday | 12pm until 4pm

STARTERS

- Soup of the Day:** please ask
- Pate della Casa:** homemade pate served with toasted bread
- Fegatini alla Veneziana:** chicken livers sautéed with onions & chilli
- A.M.B:** avocado, mozzarella & bacon salad
- Caprese Salad:** mozzarella, tomato & basil salad, topped with rocket leaves (V)
- Vegetarian Antipasto:** grilled vegetables, asparagus, salad leaves & artichokes (V)
- Oriental Tempura King Prawns:** deep fried tempura battered king prawns, served with sweet chilli mayonnaise
- Funghi Ripieni:** button mushrooms filled with garlic butter & breadcrumbs (V)
- Mussels Provencal:** fresh black mussels served in a garlic, tomato & onion sauce
- Gravlax & Prawns:** dill cured salmon served with prawns, salad garnish & Marie Rose sauce
- Seafood Salad:** poached calamari, mussels, prawns, crayfish, crab sticks, julienne of carrot & celery, marinated & served on salad leaves
- Salt & Pepper White Bait:** white bait coated in salt & pepper & deep-fried, served with an anchovy & caper mayonnaise
- Smoked Chicken & Duck Salad:** served with a balsamic vinegar & olive oil dressing
- Minestrone alla Paesana:** freshly made Italian vegetable soup (V)
- Spicy Chicken Wings:** served in a garlic & chilli sauce
- Warm Goats Cheese:** on a large field mushroom & crouton of polenta, topped with roasted vegetables, served on a bed of salad leaves with fresh basil flavoured dressing (V)
- Italian Antipasto:** selection of cured Italian meats with salad leaves & olives
- Black Pudding & Salami Bruschetta:** pan-fried salami & black pudding served with caramelised onions on toasted Italian bread
- Melone Fantasia:** seasonal melon & exotic fruits served with a fruit coulis (V)
- Belly Pork:** tender pieces of slow roasted belly pork, lightly floured & fried, served with spicy red onion marmalade
- Smoked Tuna:** thin slices of smoked tuna fillet, served on a bed of leaves & topped with a citrus dressing

EXTRAS

Focaccia Rosmarino	rosemary, olive oil & sea salt	£5.90
Garlic Bread		£5.90
Garlic Bread & Tomato		£5.90
Garlic Bread Mexicano	onions, tomato fresh chilli & garlic	£5.90
Garlic Bread Speciale	chilli, rosemary, pancetta & cherry tomatoes	£6.50
Garlic Bread & Cheese		£6.50
Bowl of Olives	selection of green & black	£3.90
French Fries		£3.50
Mixed Salad Bowl		£3.90
Rocket & Parmesan		£4.20

WHITE WINES BY THE GLASS

	125ml/250ml
Sauvignon (House)	3.60/7.20
Verduzzo sweet	3.80/7.60
Rose	4.00/8.00
Malvasia dry, fruity, balanced	4.30/8.60
Pinot Grigio strong structure, Persistent	4.60/9.20
Pinot Bianco fresh & crisp	4.80/9.60

RED WINES BY THE GLASS

	125ml/250ml
Morellino di Scansano (House)	3.60/7.20
Refosco intense & tannic with lasting aftertaste	4.00/8.00
Merlot well rounded	4.20/8.40
Cabernet dry & tannic	4.50/9.00
Barbera d'Alba pleasantly tart	4.80/9.60
Rosso Branko soft, good fruit, robust	5.50/11.00

SPARKLING BY THE GLASS

Prosecco sparkling dry	5.30/10.60
Prosecco Rose	5.60/11.20

HOUSE WINE BOTTLES

Red & White 75cl	19.90
Rose	21.00