

## 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

## MAINS

- Crespelle Orchard:** folded pancake filled with chicken, ham & spinach, finished in a creamy cheese sauce
- Ravioli al Granchio:** large crabmeat filled ravioli served in a creamy tomato, crayfish & basil sauce
- Pheasant Toscano:** boneless breasts of pheasant, pan-fried with pancetta & sautéed mushrooms, finished in a Chianti sauce, served with a truffle ravioli \* *\*may contain shot\**
- Fusilli Amatriciana:** large spirals of pasta served in a smoked ham, spicy salami, Italian sausage & tomato sauce
- Chicken Caesar Salad:** grilled chicken breast on crisp salad leaves with crispy bacon, parmesan shavings and croutons, bound with a classic Caesar dressing
- Duck Leg:** served in an orange & apricot sauce \*
- Penne Vegetariana:** pasta tubes in a tomato & mixed Mediterranean vegetable sauce (V)
- Pizza Zingara:** chicken & sweetcorn
- Venison Casserole:** prime pieces of tender venison, slowly braised with red wine & herbs, served in a vol-au-vent \*
- Pollo alla Crema:** chicken breast cooked with onions, mushrooms, white wine & cream \*
- Tortelloni di Ricotta e Spinaci:** pasta parcels filled with spinach & ricotta cheese in a creamy spinach sauce (V)
- Spicy Pork:** strips of pork tenderloin pan-fried with mushrooms, sweet chilli & fresh ginger, served with rice
- Fillet of Lemon Sole:** rolled & filled with seasoned spinach, served in a creamy asparagus & crayfish sauce with a crab filled ravioli \*
- Involtini Cacciatore:** savoy cabbage rolled & filled with seasoned pork mince & wrapped in smoked ham, topped with a cheese sauce \*
- Pizza Romana:** ham & mushrooms
- Lasagna:** layers of egg pasta topped with Bolognese sauce
- Pizza Vegetarian:** with freshly grilled aubergines, courgettes, peppers & asparagus (V)
- Spaghetti alla Bolognese:** pasta served with traditional Italian ragu
- Breaded Potato Fish Cakes:** served on salad leaves with sweet chilli mayonnaise
- Pollo Diane:** chicken breast cooked with onions, mushrooms & French mustard, finished with cream & wine \*
- Scaloppine Pinocchio:** escallops of pork cooked with peppers in a fresh cream, tomato & brandy sauce \*
- Fettuccine al Salmone:** pasta ribbons in a light cream sauce with fresh & smoked salmon, sun dried tomatoes & basil
- Chicken Stroganoff:** tender strips of chicken in a cream, paprika, mushrooms, onion & red wine sauce, served with rice
- Pasta Carbonara:** Neapolitan pasta in a classic creamy, egg, pancetta & parmesan sauce
- Rump Steak al Pepe:** grilled medallions of rump steak served in a black pepper, cream & brandy sauce \*
- Tortellini alla Crema:** meat filled pasta in a cream, ham & mushroom sauce
- Pizza Hawaiian:** ham & pineapple
- Salmon Thermidor:** fillet of salmon served in a crayfish & thermidor sauce \*
- Pizza Diavola:** spicy salami
- Braised Beef:** slowly braised beef, from award winning Italian Fassona cattle, served sliced in a rich cabernet sauce \*
- Frico Tradizionale:** a flat, oven-baked mixture of potato & traditional cheese originating from north-east Italy, topped with sautéed mushrooms \*(V)
- Seabass Ravioli:** seabass filled ravioli, served in a cream, white wine, cherry tomato & prawn sauce

*\* served with potatoes and vegetables of the day  
(V) suitable for vegetarians*

## DESSERTS^

- Homemade Tiramisu:** layers of mascarpone cream cheese & savoiardi biscuits, soaked in coffee flavoured liqueur
- Homemade Apple Crumble:** traditional apple crumble served with crème anglaise
- Assorted Ices:** any three flavours from vanilla, strawberry, chocolate, wild cherry, salted caramel or mint choc chip
- Sticky Toffee Pudding:** served warm with toffee sauce
- Mixed Berry Meringue Nest:** raspberries, blueberries & blackberries nested in meringue, with lightly whipped cream
- Panettone Pudding:** homemade Italian style bread & butter pudding

*^ £1 extra with ice cream*