

TWO COURSE MENU

2 COURSE: MAIN PLUS STARTER OR DESSERT £19.90 | 3 COURSE: £24.90

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 roquette 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, 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
- Bresaola** thinly sliced cured Italian beef served with parmesan, rocket leaves and olive oil

EXTRAS

- Focaccia Rosmarino**
 rosemary, olive oil & sea salt £6.50
- Garlic Bread** £6.50
- Garlic Bread & Tomato** £6.50
- Garlic Bread Mexicano**
 onions, tomato fresh chilli & garlic £6.50
- Garlic Bread Speciale**
 chilli, rosemary, pancetta & cherry
 tomatoes £6.90
- Garlic Bread & Cheese** £6.90
- Bowl of Olives**
 selection of green & black £3.90
- French Fries** £3.90
- Mixed Salad Bowl** £4.50
- Rocket & Parmesan Salad** £4.50

WHITE WINES BY THE GLASS

- | | 125ml/250ml |
|---------------------------------------|-------------|
| Pinot Grigio (House) | 4.20/8.40 |
| Verduzzo sweet | 4.40/8.80 |
| Rose | 4.40/8.80 |
| Malvasia dry, fruity, balanced | 4.40/8.80 |
| Inzolia dry, good acidity | 4.50/9.00 |
| Pinot Bianco fresh & crisp | 4.80/9.60 |

RED WINES BY THE GLASS

- | | 125ml/250ml |
|------------------------------------------------------------|-------------|
| Morellino di Scansano (House) | 4.20/8.40 |
| Refosco intense & tannic
with lasting aftertaste | 4.50/9.00 |
| Merlot well rounded | 4.80/9.60 |
| Cabernet dry & tannic | 4.50/9.00 |
| Barbera d'Alba pleasantly tart | 4.90/9.80 |
| Rosso Branko soft, good fruit,
robust | 5.50/11.00 |
| Chianti Riserva dry & tannic | 7.90/15.80 |

SPARKLING BY THE GLASS

- | | |
|-------------------------------|------------|
| Prosecco sparkling dry | 5.30/10.60 |
| Prosecco Rose | 5.60/11.20 |

HOUSE WINE BOTTLES

- | | |
|-----------------------------|-------|
| Red & White 75cl | 23.90 |
| Rose 75cl | 24.90 |