

## TWO COURSE MENU

2 COURSES MAIN PLUS STARTER OR DESSERT £21.90 | 3 COURSES: £26.90

Monday to Saturday | 12pm until 4pm

AVAILABLE BASED ON A MINIMUM OF TWO COURSES PER PERSON

### STARTERS

- Soup of the Day** please ask
- Pate della Casa** homemade pate served with toast
- 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 smoked 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 Whitebait** floured with salt & pepper, deep fried & served with an anchovy & caper mayonnaise
- Smoked Chicken & Duck Salad** served with balsamic vinegar & olive oil dressing
- Minestrone alla Paesana** freshly made Italian vegetable soup (V)
- Spicy Chicken Wings** pan fried with chilli, garlic & peppers
- Warm Goats Cheese** served on a field mushroom & polenta crouton, topped with roasted peppers, served on salad leaves with a fresh basil 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 rustic Italian bread
- Melone Fantasia** seasonal melon & exotic fruits laced with a fruit coulis (V)
- Belly Pork** tender pieces of slow roasted belly pork, lightly floured & deep fried, served with a red onion marmalade
- Bresaola** thinly sliced cured Italian beef, served with parmesan, rocket leaves & olive oil

### EXTRAS

<b>Focaccia Rosmarino</b>	6.50
rosemary, olive oil & sea salt	
<b>Garlic Bread</b>	6.50
<b>Garlic Bread Tomato</b>	6.90
<b>Garlic Bread Mexicano</b>	6.90
onions, tomato, chilli & garlic	
<b>Garlic Bread Speciale</b>	7.50
chilli, rosemary, pancetta & cherry tomatoes	
<b>Garlic Bread Cheese</b>	7.50
<b>Bowl of Mixed Olives</b>	3.90
<b>French Fries</b>	3.90
<b>Mixed Salad Bowl</b>	4.50
<b>Rocket &amp; Parmesan Salad</b>	4.50

### WINES BY THE GLASS 125ml/250ml

#### WHITE/ROSE

<b>Inzolia Siciliano</b> dry Sicilian	4.80/9.60
<b>Pinot Bianco</b> fresh & crisp	4.90/9.80
<b>Pinot Grigio</b> dry, elegant	5.50/11.00
<b>Malvasia</b> dry, fruity, balanced	5.50/11.00

#### RED

<b>Merlot</b> well rounded	4.80/9.60
<b>Barbera d'Alba</b> pleasantly tart	4.90/9.80
<b>Refosco</b> intense & tannic	5.00/10.00
<b>Cabernet</b> dry & tannic	5.50/11.00
<b>Rosso Branko</b> soft, good fruit, robust	5.50/11.00
<b>Pinot Nero</b> typically elegant	5.90/11.80
<b>Chianti Riserva</b> dry & tannic	7.90/15.80

#### SPARKLING

<b>Prosecco</b>	5.50/11.00
<b>Prosecco Rose</b>	5.80/11.60

#### ROSE/SWEET

<b>Verduzzo</b> sweet	4.60/9.20
<b>Rose</b> dry	4.90/9.80