

TWO COURSE MENU

2 COURSES MAIN PLUS STARTER OR DESSERT £22.90 | 3 COURSES: £28.90

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 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

Fish may contain bones & game may contain shot. For allergy & intolerance queries please speak to a staff member. We cannot guarantee our dishes will be 100% allergen free.

EXTRAS

- Focaccia Rosmarino**
rosemary, olive oil & sea salt 6.90
- Garlic Bread** 6.90
- Garlic Bread Tomato** 7.50
- Garlic Bread Mexicano**
onions, tomato, chilli & garlic 7.50
- Garlic Bread Speciale**
chilli, rosemary, pancetta & cherry tomatoes 7.50
- Garlic Bread Cheese** 7.90
- Bowl of Mixed Olives** 4.90
- French Fries** 4.50
- Mixed Salad Bowl** 4.50
- Rocket & Parmesan Salad** 4.50

WINES BY THE GLASS

125ml/175ml

WHITE/ROSE

- Roero Arneis** *dry & tangy* 5.00/7.00
- Falanghina** *soft, rounded* 5.30/7.50
- Pinot Bianco** *fresh & crisp* 5.80/8.20
- Chardonnay** *dry, elegant* 6.00/8.40
- Bianco 'Sun Giorgio'** 7.50/10.50
elegant balanced blend

RED

- Merlot** *well rounded* 5.00/7.00
- Refosco** *intense & tannic* 5.30/7.50
- Cabernet Sauvignon** *dry, tannic* 5.80/8.20
- Rosso Moschioni** *robust* 5.90/8.20
- Sangiovese** *earthy, rounded* 6.50/9.10
- Barbaresco** *elegant & full* 7.50/10.50

SPARKLING

- Prosecco** 5.60/7.90
- Prosecco Rose** 5.90/8.30

ROSE/SWEET

- Verduzzo** *sweet* 5.00/7.00
- Rose** *dry* 5.30/7.50

*Please refer to our Specials Menu for
our selection of Coravin wines by the glass*