

## 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

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

### WINES BY THE GLASS

<b>125ml/175ml</b>	
<b>WHITE/ROSE</b>	
<b>Roero Arneis</b> dry & tangy	5.00/7.00
<b>Falanghina</b> soft, rounded	5.30/7.50
<b>Pinot Bianco</b> fresh & crisp	5.80/8.20
<b>Chardonnay</b> dry, elegant	6.00/8.40
<b>Bianco 'Sun Giorgio'</b> elegant balanced blend	7.50/10.50

### RED

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

### SPARKLING

<b>Prosecco</b>	5.60/7.90
<b>Prosecco Rose</b>	5.90/8.30

### ROSE/SWEET

<b>Verduzzo</b> sweet	5.00/7.00
<b>Rose</b> dry	5.30/7.50

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

## MAIN COURSE

**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 mushroom ravioli \* *\*may contain shot\**

**Fusilli Amatriciana** large spirals of pasta served in a cured ham, spicy salami, Italian sausage & tomato sauce

**Chicken Caesar Salad** grilled chicken breast on crisp salad leaves with crispy pancetta, parmesan shavings and croutons, drizzled with a classic Caesar dressing

**Duck Leg** Gressingham duck leg served with an orange & apricot sauce \*

**Penne Vegetariana** pasta tubes in a tomato & mixed Mediterranean vegetable sauce (V)

**Pizza Zingara** chicken & sweetcorn

**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 Chicken** strips of chicken pan fried with, tomato, mushrooms, sweet chilli & fresh ginger, served with rice

**Fillet of Lemon Sole** rolled with 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 & mushroom

**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** strips of chicken in a cream, paprika, mushrooms, onion & red wine sauce, served with rice

**Tagliolini al Gorgonzola e Salsiccia** thin pasta ribbons in a creamy gorgonzola cheese sauce, with speck ham, Italian sausage & mushrooms

**Pasta Carbonara** Neapolitan pasta in a classic creamy, egg, pancetta & parmesan sauce

**Rump Steak al Pepe** grilled thinly pounded rump steak served in a black pepper, cream & brandy sauce \*

**Tortellini alla Crema** meat filled pasta parcels in a cream, ham & mushroom sauce

**Pizza Hawaiian** ham & pineapple

**Salmon Thermidor** fillet of salmon served in a crayfish & thermidor sauce \*

**Pizza Diavola** spicy salame

**Hoisin Duck Salad** shredded Gressingham duck served over mixed leaves with fresh cucumber & spring onion

**Porchetta** roast suckling pig seasoned & served in a red wine sauce \*

**Frico Tradizionale** a flat, oven-baked mixture of potato & cheese originating from the mountains of Friuli in north-east Italy, served with a mushroom & cream sauce (V)

**Seabass Ravioli** seabass filled ravioli, served in a cream, white wine, cherry tomato & prawn sauce

**Roast Rabbit** oven roasted rabbit pieces, slowly cooked & served in a red wine & port sauce \*

**Cotechino Sausage** slowly cooked traditional Italian sausage, served with sauerkraut mash & caramelised onion jus\*

**Braised Beef** slowly braised beef, from award winning Italian Fassona cattle, served sliced in a rich cabernet red wine 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 chilled crème anglaise

**Assorted Ice Cream** choice of three flavours; vanilla, strawberry, chocolate, cherry, salted caramel or mint choc chip

**Sticky Toffee Pudding** served warm with toffee sauce

**Mixed Berry Meringue** crisp meringue base drenched with a berry compote & topped with lightly whipped cream

**Panettone Pudding** homemade Italian style bread & butter pudding, served warm with chilled crème anglaise

<sup>▲ £1 extra with ice cream</sup>