

TWO COURSE MENU

2 COURSES MAIN PLUS STARTER OR DESSERT £23.90 | 3 COURSES: £30.90

Served 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

Rosmarino	7.50
rosemary, olive oil & sea salt	
Garlic Bread	7.50
Garlic Bread Tomato	7.90
Garlic Bread Mexicano	7.90
onions, tomato, chilli & garlic	
Garlic Bread Speciale	7.90
chilli, rosemary, pancetta & cherry tomatoes	
Garlic Bread Cheese	8.50
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

Roero Arneis <i>dry & tangy</i>	5.50/7.70
Fiano <i>fruity</i>	5.80/8.20
Chardonnay <i>dry, elegant</i>	6.20/8.70
Trebbiano <i>rich</i>	6.50/9.10

RED

Merlot <i>well rounded</i>	5.50/7.70
Refosco <i>intense & tannic</i>	5.80/8.20
Montepulciano <i>fruity, smooth</i>	6.20/8.70
Barbaresco <i>elegant & full</i>	7.50/10.50

SPARKLING

Prosecco	5.90/8.30
Prosecco Rose	5.90/8.30

ROSE/SWEET

Verduzzo <i>sweet</i>	5.50/7.70
Rose <i>dry</i>	5.60/7.90

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