



EARLY BIRD MENU

2 COURSES £21.95

Available: Tuesday to Friday 5pm - 8pm

Saturday 2pm - 5pm

Sunday 2pm - 9pm

*FOOD ALLERGIES AND INTOLERANCES:
Some of our foods contain allergens.
Please speak to a member of staff for more information*

Starters

SOUP (v)

Homemade soup of the day

PANE ALL'AGLIO (v)

Homemade garlic bread with a choice of your topping, plain, cheese or tomato sauce

BRUSCHETTA POMODORO (v)

Toasted homemade bread topped with fresh tomato, garlic, olive oil and basil

BRUSCHETTA ZUCCHINE (v)

Grilled cougette topped with goat cheese on a toast homemade bread drizzled with balsamic glaze

INSALATA CAPRESE (v)

Sliced fresh tomato and mozzarella cheese topped with balsamic glaze vinegar and olive oil

FUNGHI DOLCELATTE (v)

Pan fried button mushroom cooked in a creamy dolcelatte sauce

CAMEMBERT (v)

Deep fried camembert cheese served with sweet chilli sauce

PATE' DI FEGATO DI POLLO

Chicken liver pate' served with toasted bread and onion chutney

POLPETTE DI MANZO

Homemade meatballs cooked in tomato sauce and chilli

COSTINE DI MAILE

Slow cooked pork ribs with homemade barbecue sauce

COCKTAIL DI GAMBERETTI

Baby prawns served on a bed of mix leaf salad topped with Marie rose sauce

CALAMARI

Deep fried calamari coated in semolina flour served with tartar sauce

Mains

PASTA RISOTTI E PIZZA

SPAGHETTI BOLOGNESE

Spaghetti with homemade Bolognese sauce

SPAGHETTI CON POLPETTE

Spaghetti with tomato sauce, homemade meatballs, chilli and garlic

LASAGNA

Oven baked layers of flat sheet pasta with Bolognese and béchamel sauce topped with mozzarella cheese

GNOCCHI POMODORO (v)

Homemade dumplings served with tomato sauce, mozzarella cheese and basil

PENNE ARRABIATA

Penne pasta cooked with tomato sauce, garlic, chilli, red onions and bacon

PENNE CALABRESE

Penne pasta cooked in tomato sauce with garlic, fresh chilli and strips beef fillet (£2.95 supplement)

SPAGHETTI CARBONARA

Spaghetti pasta cooked with pancetta, black pepper in a creamy sauce

FARFALLE AL PEPE NERO

Butterfly pasta cooked with chicken, broccoli crushed peppercorn in a brandy creamy sauce

PENNE GRATINATE

Oven baked penne pasta served with chicken and mushrooms in a creamy tomato and garlic sauce

SPAGHETTI GAMBERONI

Spaghetti with king prawns in a chilli garlic tomato sauce (£3.95 supplement)

FARFALLE AL SALMONE

Butterfly pasta cooked with smoked salmon, white wine in a creamy tomato sauce (£2.95 supplement)

RAVIOLI ALL'ARAGOSTA

Homemade ravioli pasta filled with lobster cooked with baby prawn in creamy tomato sauce (£2.95 supplement)

RAVIOLI VEGETARIANI (v)

Ravioli pasta filled with ricotta and spinach cooked in a light tomato sauce and topped with rocket salad and parmesan

RISOTTO FUNGHI E POLLO

Arborio rice cooked with mushroom and chicken topped with rocket and parmesan cheese

RISOTTO ALLE VERDURE (v)

Arborio rice with selection of vegetables

PIZZA MARGHERITA (v)

Tomato sauce, mozzarella cheese and basil

PIZZA VEGETARIANA (v)

Tomato sauce, mozzarella cheese, roasted peppers, cougette and mushroom

PIZZA CALABRESE

Tomato sauce, mozzarella cheese, spicy pepperoni red onions and chilli

PIZZA PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella cheese, ham and mushrooms

PIZZA CALZONE

Folded pizza filled with mozzarella cheese, ham, mushrooms, spicy pepperoni served with tomato sauce on the side (£2.95 supplement)

CARNE E PESCE

BISTECCA AL PEPE

Sirloin steak cooked with crushed peppercorn in a brandy creamy sauce (£3.50 supplement)

BISTECCA DIANA

Sirloin steak cooked with mushrooms, onions, French mustard in a brandy creamy sauce (£3.50 supplement)

POLLO AL PEPE

Chicken breast cooked with crushed peppercorn in a brandy creamy sauce

POLLO PAPRIKA

Chicken breast cooked in a paprika creamy white wine sauce with a hint of tomato and roast peppers

POLLO ALLA CREMA

Chicken breast with mushroom cooked in a white wine creamy sauce

POLLO STROGANOFF

Chicken strips with mushrooms, onions, French mustard cooked in a brandy creamy sauce served with rice

COSCIA DI AGNELLO

Slow cooked lamb shank in a red wine sauce served with mash potatoes (£3.50 supplement)

SALMONE VALESKA

Fillet salmon cooked with baby prawns in a white wine creamy sauce (£3.00 supplement)