

RESTAURANT WEEK DINNER MENU

ANTIPASTI

ZUPPA DEL GIORNO (V)

Home-made soup of the day served with crusty Italian bread

MINISTRONE (V)

Traditional vegetable, mixed bean and San Marzano tomato soup with crusty Italian bread

INSALATA MOZZARELLA DI BUFALA (v)

Buffalo mozzarella, sun blush tomatoes with garlic croutons and rosemary oil

PARFAIT DI POLLO

Home-made chicken liver parfait with a spiced pear chutney and toasted bread

CROSTINI CON FUNGHI (V)

Toasted breads topped with sautéed woodland mushrooms and melted mozzarella with a drizzle of truffle oil

COZZE AL VAPORE

Shetland mussels steamed in white wine, garlic, parsley and cream served with crusty bread

CONTORNI

MARINATED OLIVES & FRESH BREAD £4.75

GARLIC BREAD £3.25
Italian bread baked with garlic butter

SAUTÉED ROSEMARY POTATOES £3.45
Butter sautéed potatoes with fresh rosemary

CHUNKY HAND-CUT CHIPS £3.45

ROCKET & SHAVED GRANA PADANO £3.75

BUTTERMILK MASH £3.45

SAUTÉED PEAS & PANCETTA £3.45
Garden peas, pancetta, onions, garlic & butter

MIXED SEASONAL SALAD £3.95
Roasted vegetables, cherry tomatoes, caper berries & vinaigrette

PRIMI PIATTI

POLLO ALLA MILANESE

A pan-fried and breaded chicken breast served with linguine in a rich tomato and basil sauce

RISOTTO TRICOLORE (V)

Creamy Arborio risotto rice mixed with roasted red peppers, baby spinach, cherry tomatoes, mascarpone and fresh basil

TAGLIATELLE TRASTAVERE

San Marzano tomato sauce with thyme roasted chicken, pancetta, sautéed woodland mushrooms, cherry tomatoes, fresh basil and garlic with tagliatelle pasta

PIZZA CON CAPRINO (V)

A hand-stretched and stone-baked pizza with San Marzano tomato sauce and goats' cheese topped with red onion marmalade

BRANZINO CON PEPERONATA

Pan-fried sea bass served with a classic Sicilian 'peperonata' of slow cooked onions, red peppers, plum tomatoes, anchovies, olive oil and fresh basil on buttermilk mash

PIZZA VENTRICINA

A hand-stretched pizza with San Marzano tomatoes, mozzarella cheese, Salami Ventricina and red onion, stone-baked and topped with fresh rocket

DOLCI

CRÈME BRÛLÉE (V)

Lemon and lime crème brûlée served with vanilla shortbread

TIRAMISÙ CLASSICO

Classic tiramisù made with Savoiardi sponge fingers, Chantilly cream and chocolate sauce

PANNA COTTA

White chocolate & buttermilk panna cotta, sugared almonds, raspberry coulis and amaretti biscuit

3 COURSES FOR £20.00 PER PERSON

GLUTEN FREE PIZZA BASES (£2) AND GLUTEN FREE PENNE PASTA IS AVAILABLE
IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.