

## LUNCH AND EARLY DINNER MENU

2 Courses - £15.95

3 Courses - £18.95

### MINISTRONE (V)

Home-made vegetable and tomato soup served with crusty bread

### ZUPPA DEL GIORNO

Home-made soup of the day served with crusty bread

### PARFAIT DI POLLO

Home-made chicken liver parfait with apple and onion chutney

### INSALATA CON CHORIZO E PANCETTA

Warm chorizo and pancetta salad with sun blush tomato, artichoke and balsamic reduction

### BRUSCHETTA CON SALAME E MOZZARELLA

Toasted Italian bread topped with salami and melted mozzarella

### ANTIPASTO ITALIANO

**£3 Supplement** Buffalo mozzarella, Parma ham, tomatoes and rocket

### POLLO FUNGHI E PANCETTA

Chicken breast with a mushroom and pancetta cream sauce served with sautéed rosemary potatoes and mixed seasonal vegetables

### PIZZA FUNGHI E POLLO

A Stone-baked and hand-stretched pizza topped with our home-made sauce, melted mozzarella, mushrooms and roast chicken

### SALMONE ALLA GRIGLIA

Grilled fillet of salmon served with mixed seasonal vegetables, basil mashed potato and a chive and cream sauce

### PENNE CON SALSICCIA

Penne pasta with crumbled spicy Italian sausage and ricotta cheese in a rich tomato sauce with shavings of Grana Padano

### TORTELLONI DI ZUCCA E SALVIA (V)

Fresh pasta filled with pumpkin and sage served in garlic and basil cream sauce finished with pumpkin seeds

### PIZZA CARCIOFI (V)

A stone-baked and hand-stretched pizza topped with our home made sauce, artichokes, black olives and topped with fresh rocket

### CONTROFILETTO ALLA GRIGLIA

**£5 Supplement** 9oz Scottish sirloin steak cooked your way with hand cut chips, mixed seasonal vegetables and a creamy peppercorn sauce

### WHITE CHOCOLATE PANNA COTTA

White chocolate and buttermilk panna cotta topped with sugared almonds served with a raspberry coulis and an Amaretti biscuit

### CRÈME BRÛLÉE (V)

Lemon and lime crème brûlée served with vanilla shortbread

### TIRAMISU (V)

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

### SELEZIONE DI FORMAGGI

**£3 Supplement** A selection of fine Italian cheese served with oatcakes and chutney

