

EARLY BIRD MENU

2 Courses - £19.95 / 3 Courses - £21.95

(Available on Wednesday, Thursday and Sunday - all Day,
Friday - 5pm-7pm, Saturday - 4pm-4.30pm)

GLUTEN FREE OPTIONS AVAILABLE

STARTERS

Garlic Pizza Bread (v) – with tomato sauce and garlic

Garlic Bread (v) – Toasted sliced Italian bread with garlic butter

Bruschetta – Toasted sliced Italian bread with pate, cheese and fresh tomato, garlic & basil

Bruschetta al Pomodoro (v) – Toasted sliced Italian bread with tomato, garlic and basil

Minestrone Milanese (v) – Home-made classic vegetable soup

Zuppa del Giorno (v) – Home-made soup of the day

Melanzane Parmigiana - Fresh sliced aubergines cooked in egg and baked with tomatoes mozzarella and parmesan cheese

Pasticcio del Fegato – Chicken liver pate with caramelised onion and toast

Costatine di Maiale – Pork spare ribs in our own special Sauce

Goujon of fish – deep fried pieces of fresh fish in breadcrumbs served with tartar sauce

Mozzarella in Carrozza (v) – deep fried mozzarella cheese in breadcrumbs served with fresh tomato sauce

Funghi Trifolati(v) – Fresh mushrooms in cream and garlic sauce

Prawns and Pineapple Cocktail – Prawns and pineapple tossed in mayonnaise served on a bed of lettuce

Insalata Caprese(v) – Fresh mozzarella cheese served with fresh tomato basil and extra virgin olive oil

Fresh Melon(v)

Calamari Fritti - Deep fried Squid served with tartar sauce

MAIN COURSES

CARNE

Pollo alla King – Chicken strips cooked in cream, peppers, onions, tomatoes & served with rice

Pollo alla Griglia – grilled Chicken breast with olive oil and lemon

Pollo alla Crema – Chicken breast in mushrooms and cream sauce

Pollo Rustico - Chicken breast topped with spinach & mozzarella and served with tomato sauce and pesto

Pollo Cacciatore – chicken breast in peppers, onions, mushrooms, black olives & tomato sauce

Pollo Boscaiola – chicken breast served with onions, mushrooms, red wine & tomato sauce

Pollo in panato – Chicken breast pan fried in breadcrumbs and served with garlic butter

Agnello – lamb cutlets served with red currant jelly sauce

Veal parmigiana – fillet of Veal topped with aubergine, parmesan and mozzarella cheese, baked in oven and served on a bed of tomato sauce

Veal Saltimbocca – Fillet of Veal topped with Parma ham and fresh sage and cooked in demi-glace and white wine sauce

Beef Stroganoff – Strips of fillet of beef in reach paprika base brandy sauce with gherkins, mushrooms & onions served with rice - **£5.00 surcharge**

Ribeye steak – served with your own choice of sauce - **£5.00 surcharge**

Sirloin steak – served with your own choice of sauce - **£5.00 surcharge**

Medaglioni al Senape – Medallions of beef cooked with tomato, mustard, brandy, onions, cream, mushrooms sauce - **£5.00 surcharge**

PESCE

Salmone Riviera – Salmon cooked with prawns and cream sauce

Branzino – Grilled fillet of Seabass with white wine and lemon

Merluzzo al forno – Roast cod served with cherry tomato, capers and olives

PASTA

Lasagne al Forno - Lasagne made with traditional recipe

Fettuccine Puttanesca - With tomato, chilli, black olives, anchovies, garlic and capers

Tagliolini con rucola e parmigiano (v) - thin pasta ribbons tossed with fresh tomatoes, garlic,

fresh rocket leaves, olive oil and parmesan shavings

Tagliolini con Pollo e Spinachi -Thin pasta ribbons tossed with chicken, sun dry tomatoes, pine nuts, garlic, baby spinach and parmesan shaving

Linguine ai Frutti di Mare - Linguine served with fish of the day, white wine, garlic, tomato and parsley

Spaghetti Matriciana - With pancetta, chilli, red onions, garlic and tomato sauce

Spaghetti Carbonara - With pancetta, cream and parmesan

Penne alla Ligure - Penne with cream, chicken, asparagus, garlic and tomato sauce

Penne Arrabiata (v) - Penne with tomato, chilli, garlic, mixed herbs and parmesan cheese

Tortellini al Forno - Pasta stuffed with meat, topped with Bolognese sauce, cheese and bake in oven

Linguine Aglio Olio e Pepperoncini - Garlic, oil, anchovies and chilli

Fettuccine al Salmone - With fresh Salmon, tomato and cream sauce

Cannelloni Ricotta e Spinachi (v) - Rolled pasta sheets filled with ricotta, spinach & parmesan cheese, baked with tomato, bechamel and mozzarella

PIZZA

Margherita (v) - Tomato sauce, mozzarella and herbs

Napoli - Tomato sauce, mozzarella, anchovies, capers, olive, garlic and basil

Primavera (v) - Fresh tomato, garlic, mozzarella, fresh rocket leaves and parmesan shaving

Prosciutto e Funghi - Tomato sauce, mozzarella, ham and mushrooms

Prosciutto Crudo e Gorgonzola - Tomato sauce, mozzarella, Parma Ham and gorgonzola cheese

Quattro Formaggi - Tomato sauce, cheddar cheese, goats' cheese, dolcelatte and mozzarella

Americana - Tomato sauce, mozzarella, onions, spicy salame and fresh chilli

Quattro Stagioni - Tomato sauce, mozzarella, artichokes, ham, peppers and spicy salame

Caprino - Mozzarella, goat's cheese, Sun Dry Tomato and peppers

Pollo, Pancetta e Funghi

Tomato sauce, mozzarella, chicken, pancetta and mushrooms

Calzone Kiev - Folded pizza filled with chicken, garlic butter, spinach & mozzarella & topped with tomato sauce

Calzone Vegetarian (v) - Folded pizza filled with roasted vegetables, mozzarella & spinach & topped with tomato sauce

CHOICE OF SWEETS FROM OUR DESSERT MENU