



Set menu £25.90

Primi

Arancini (V)

Traditional Sicilian mushroom & pea arancini served with a spicy tomato sauce

Tartare Di Tonno (GF)

Tuna tartare with tomatoes, crispy polenta & creamy avocado with basil.

Brûlée Dello Chef

Chicken liver & foie gras crème brûlée served with home-made brioche & a red onion & Port marmalade.

Melanzana Parmigiana

Aubergine fried in egg-wash & layered with Parma ham and Scamorza cheese then baked with tomato & Parmesan.

Caprese Alla Romazzino (V) (GF)

Burrata mozzarella served with vine tomatoes, basil pesto & black olive dust.

Zuppa Del Giorno (V) (GFO)

Homemade soup of the day.

Secondi

Coscia di Agnello

Roasted rump of lamb, served with fondant potatoes and sauté spinach, lavender and sundried tomatoes red wine jus.

Pollo Imbottito

Bread-crumbed breast of chicken stuffed with Parma ham, oyster mushroom & Fontina cheese, served with Jerusalem artichoke sauce & roast pak choy.

Merluzzo Affogato (GF)

Cod wrapped in Parma ham served with crushed potatoes, wilted spinach & a poached egg. Finished with Hollandaise sauce

Pappardelle Alla Boscaiola (GFO)

Egg pappardelle pasta in a chicken & porcini mushroom cream sauce finished with truffle essence.

Cannelloni Verdi (V)

Traditional homemade ricotta & spinach cannelloni gratinated with Parmesan & tomato sauce.

Pizza (GFO)

Pizza margherita with two toppings

12 oz Sirloin Steak *(£5.9 supplement)*

28 days matured Shropshire beef topped with flavoured butter, chips & either peppercorn or gorgonzola sauce

8oz. Fillet Steak *(£7.9 supplement)*

28 days matured Shropshire beef topped with flavoured butter, chips & either peppercorn or gorgonzola sauce