



Set menu £20.90

Primi

Antipasto Per Uno

Selection of Italian cured meats & cheeses served with marmalade & fresh bread.

Calamari E Zucchini

Salt & pepper calamari & zucchini fritte topped with lemon zest, served with crème fraiche tartare sauce.

Polpette

Beef & salami meatballs stuffed with mozzarella. Served in a creamy porcini sauce flavoured with truffle oil.

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

Pollo Imbottito

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

Lasagne

Traditional homemade beef lasagne.

Cannelloni Verdi (V)

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

Farfalle Al Salmone (GFO)

Pasta bows with fresh salmon & broccoli in a creamy lemon 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