

# SMART DINERS

Available Sunday to Friday from 12pm till 6,00pm

One course plus 125ml glass of wine, guest beer or soft drink 14.95

Two course plus 125ml glass of wine, guest beer or soft drink 17.95

Three course plus 125ml glass of wine, guest beer or soft drink 20.95

## Starter

### **Salmone Affumicato**

Scottish smoked salmon with brown bread, red onions & caper berries.

### **Funghi alla Crema (V) (GFA)**

Mixed mushrooms sauté in garlic and thyme finished with a hint of Marsala and double cream, served with toasted brioche and rocket.

### **Bruschette Ortolane (V) (Veg)**

Bruschette with marinated cherry tomatoes & roasted peppers.

### **Zuppa del Giorno (V) (GFA)**

Soup of the day served with home-made bread.

### **Barchetta di Manzo**

Strip of fillet of beef lettuce wrap, chilli, pinenuts and roasted peppers finished with balsamic and a wedge of lime.

### **Fritto Misto**

King Prawn, calamari deep fried served with tartar sauce.

### **Antipasto Monti**

Selection of Italian cured meat, marinated olive & baby ricotta cheese served with marmalade and home-made bread.

## Mains

### **Sunday Roast (only available on a Sunday)**

Roast sirloin of beef served with seasonal vegetables, roast potatoes, roasting gravy & Yorkshire pudding.

### **Branzino Fritto**

Breaded fillet of seabass, crushed peas, hand-cut chips and home-made tartar sauce.

### **Pollo alla Ricci**

Chicken breast coated with aromatic herbs, porcini mushroom jelly, red wine jus and parmantier potatoes.

### **Strascinati alla Romazzino (GFA).**

Strascinati pasta tossed in king prawns, squid, Nduja and cherry tomatoes.

### **Rigatoni dello Staff (GFA)**

Rigatoni pasta tossed with cannellini beans, pancetta, cherry tomato & a hint of chilli, finished with flat leaf parsley.

### **Insalata Pera e Gorgonzola (V) (GFA)**

Mixed organic leaves, Gorgonzola cheese, pear, walnut, cranberries, garlic croutons & house vinaigrette.

### **Melanzane Parmiggiana (V)**

Aubergines coated in egg wash, fried & layered with mozzarella, baked with tomato and Grana Padano.

### **Pizza Mafiosa (GFA)**

Tomato sauce, mozzarella, spicy salami, chicken & pancetta.

### **Pizza Margherita (Vegan Option Available) (V) (GFA)**

Tomato sauce with mozzarella.

## Desserts

### **Tiramisu (V)**

A classic homemade traditional coffee & mascarpone tiramisu.

### **Cannolo Siciliano (V)**

Traditional Sicilian Cannolo. Pastry roll filled with sweetened ricotta dipped in chocolate and chopped pistachio.

### **Profiteroles Bianco (V)**

Choux pastry filled with cream topped with white chocolate.

### **Affogato (V) (GFA)**

Vanilla ice cream topped with a shot of Amaretto finished with chopped hazelnut.

### **Sorbetto e Lamponi (Veg)**

Passionfruit sorbet served with fresh raspberry.

## Sides

Truffle Parmesan Chips 4.5

Hand-cut Chips 3.2

Mixed Salad 4

Roast Pak Choy 4

Rocket & Parmesan Salad 4.5

Tender Stem Broccoli 4.5

Fine Bean 4

Olives 3.5

Pane 4.5

Focaccia 3.9

Focaccia Formaggio 4.9

(V) Vegetarian

(G) Gluten Free

(GFA) Gluten Free Available

(Veg) Vegan