

S M A R T D I N E R S

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

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

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

STARTERS

Caprese (F) (GF)

Vine ripened plum tomatoes and buffalo mozzarella.

Calamari

Squid coated in semolina and deep fried served with lemon herb mayonnaise.

Zuppa (V) (GFA)

Homemade soup served with bread.

Antipasto

Cured meats, cheese, olives and crostini.

Pistachio Houmous (Veg)

Creamy houmous served with warm pizza bread.

Bruschetta al Salmone (GFA)

Lightly toasted bread with avocado, feta cheese and smoked salmon.

Bruschetta al Pomodoro (Veg) (GFA)

Puglian bread topped with chopped vine plum tomatoes, garlic, basil and extra virgin olive oil.

MAINS

Sunday Roast *(only available on a Sunday)*

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

Lasagne

Homemade beef lasagne.

Pollo Milanese

Chicken breast coated in seasoned breadcrumbs pan fried and served with linguine and cherry tomato sauce.

Pizza Mafiosa (GFA)

Pizza with tomato, mozzarella, spicy salami, chicken and pancetta.

Braised Pork Ribs

Slow cooked pork ribs in a rich ragu topped with Taleggio cheese gratinated and served with crostini.

Orata e Fagioli (GF)

Pan fried fillet of sea bream with butter beans, chorizo in a cherry tomato sauce served with parmentier potatoes.

Linguine Gamberetti e Zucchine (GFA)

Linguine pasta tossed with shrimps, grated courgette, garlic, lemon and parmesan.

Insalata Estiva (GFA)

Vine plum tomatoes tossed with Romaine lettuce, Kalamata olives, avocado, cucumber, feta cheese, toasted croutons and house dressing.