

SET LUNCH

TWO COURSE: £18.90

MONDAY-FRIDAY, 12-4PM

STARTERS

INSALATA CAPRESE (V)

Mozzarella, Tomato, Basil

BRUSCHETTA DELLA CASA (VG)

Marinated Cherry Tomatoes, Bread, Vinegar

PARMEGIANA DI MELANZANE (V)

Baked Aubergine Layers, Cheese, Tomato Sauce

MOZZARELLA IN CARROZZA (V)

Deep Fried Mozzarella, Tomato Sauce

BIANCHETTI FRITTI

Deep Fried Whitebait, Tartar Sauce

ZUPPA DELL GIORNO (VG)

Soup Of The Day

MAINS

PENNE ARRABIATTA

Chilli Tomato Sauce Pasta

SPAGHETTI CARBONARA

Egg Yolk, Bacon, Pecorino Cheese Pasta

LASAGNA AL FORNO

Oven Bacon Pasta, Beef Ragù, Bechamel

RISOTTO AI FUNGHI

Risotto, Wild Mushrooms, Parmesan

FEGATO ALLA VENEZIANA

Calf Liver, Mash Potatoes, Onion Red Wine Sauce

POLLO MONTEBIANCO

Chicken Breast, Cream & Mushroom Sauce, Roasted Potatoes

APERITIVI

CHAMPAGNE

TANNERS EXTRA RESERVE

CHAMPAGNE 125ML

11.9

TANNERS EXTRA RESERVE ROSE

CHAMPAGNE 125ML

12.9

CHAMPAGNE COCKTAILS

FRENCH 75

Champagne, Gin, Lime, Syrup

11.9

KIR RORALE

Champagne, Crème De Cassis

11.9

V: Vegetarian, VG: Vegan, GF: Gluten Free.

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 10% service charge will be added to the final bill.