

LUNCH SET MENU

1Course £14.95 | 2 courses £19.95 | 3 Courses £24.95 Served 12:00 to 16:30

STARTERS

Calamari - lightly floured squid rings served with garlic, lemon and parsley mayonnaise

Pate della casa - house chicken liver pate with red onion marmalade and toasted bread

Goats cheese - grilled goats cheese with salad, red onion marmalade crostini's

Arancine - home made mozzarella, mushrooms and saffron arancine with garlic napoli
sauce, grated grana add rocket

Garlic mushrooms - pan sautéed mushrooms on a bed of soft cheese crostini's

Soup of the day - please ask for details

MAIN COURSE

Chicken saltimbocca - chicken escalopes topped with parma ham served with roasted potatoes, broccoli steams, sautéed mushrooms and marsala sauce
 Sea bass - pan roasted sea bass fillet served with buttered new potatoes, green beans, and a garlic lemon beurre blanc sauce

Fillet of pork medallions - served with crushed potatoes, sautéed spinach and white wine and shallot sauce

Rigatone arrabbiata – classic arrabbiata sauce with a choice of vegetarian or add pepperoni tossed with rigatoni pasta topped with olive oil rocket **Lasagne al forno** – home made lasagne served with garlic bread

Gnocchi alla fiorentina - potato dumplings finished in a creamy spinach and garlic sauce topped with toasted goats cheese crumbs and garlic bread

Pizza formaggio di capra - tomato and mozzarella pizza topped with pesto, cherry tomatoes and rocket

Pizza pepperoni - tomato and mozzarella based pizza topped with sliced pepperoni Desserts

DESSERTS

Limoncello panna cotta - drizzled with lime coulis and crushed amaretti

Tiramisu della casa - home made tiramisu dusted with chocolate

Gelato alla piazza - Italian gelato with berry salad, crushed meringue and cream