

SET MENU

3 COURSE £37.50

STARTERS

FRITTATINA NAPOLETANA

Pasta & béchamel fritters, Italian roast ham, peas, served with rocket & basil pesto

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO VG

Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

MAINS

INSALATA DI CAESAR

Char-grilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, served with toasted sourdough

BRANZINO ALLA SCAPECE

Pan-fried sea bass, fried courgette, mint, garlic & lemon sauce

BISTECCA DI MANZO

Angus & Hereford sirloin steak (275g), peppercorn sauce
(£2.50 supplement charge will apply)

All our main courses are served with fries & mixed salad to share V

DESSERTS

TORTINO AL CIOCCOLATO V

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

GELATI MISTI V

Selection of ice creams served with a mini almond wafer cone

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Detailed calorie information is available on request. Prices are inclusive of VAT.

V Vegetarian VG Vegan

Allergens &
Calories
Scan this code

