

Sunday Set Menu



3 courses £19.90 per person

2 courses £16.90 per person

Children's Menu Available

Antipasti

Zuppa

Soup of the day served with garlic butter croutons. Please ask for details.

Crostino al Salame Piccante

Freshly baked bruschetta, topped with sliced mozzarella and spicy salami.

Brie Rossini

Pieces of brie cheese coated in breadcrumbs and fried, drizzled with a cranberry fruit reduction and served with pane carasau, a flat crispy Sardinian bread.

Cozze in Bianco

Fresh mussels cooked with garlic, parsley, black pepper, white wine and a touch of cream.

Secondi - Main Course

Stracciette alla pizzaiola

Strips of beef fillet with olives, capers, garlic, white wine and oregano, cooked in a tomato sauce.

Pollo al Dolce Latte

Mouth-watering chargrilled butterfly chicken breast topped with Italian dolce latte blue cheese, demiglace, cream and blue cheese sauce.

Merluzzo e Patatine Fritte

Classic fish & chips served with peas and tartar sauce.

Spigola all'acqua Pazza

Fresh seabass cooked with olives, parsley, capers, garlic, fresh tomatoes, finished in a white wine sauce.

Risotto Funghi e Asparagi (v)

Delectable dish consisting of delicate flavours and intense aromas created with risotto, asparagus and a selection of wild mushrooms, topped with parmesan cheese.

Dolci

Lemon Cheesecake

This sweet and tangy homemade cheesecake is made with fresh lemons and mascarpone on a biscuit base.

Tiramisu

Homemade Italian coffee-soaked sponge biscuits with layers of velvety mascarpone cream.

Crostata al Albicocca

Gratifying way to end the meal with this homemade, soft, pastry tart-like dessert filled with apricot. Served with a scoop of ice cream.

Gelato

Trio of ice cream. A selection of flavours available

All meat and fish dishes are served with roasted vegetables.

Food allergies and Intolerances: Before ordering please speak to our staff about your requirements.

Vegan and vegetarian options available, please speak to our staff about your requirements.