



LUNCH & EARLY EVENING MENU

TWO COURSES 12.90 | THREE COURSES 15.90

Available 12noon to 6pm Monday to Friday

ANTIPASTI

Funghi Fritti ⑤

Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise

Bruschetta ⑤

Vine tomatoes, garlic, basil & rocket on toasted crostini

Mezzaluna Croccante ⑤

Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli or garlic mayonnaise dip

Calamari Fritti

Crispy calamari fritti served with a wedge of lime & tartar sauce

Burrata ⑤

Mozzarella with creamy mascarpone, cherry tomatoes & caper berries

Garlic Flatbread with Tomato & Pesto ⑤

Made with a pomodoro sauce & pesto infused rocket leaves

MAIN COURSE

Penne Arrabbiata ⑤

Pomodoro sauce, basil, garlic, chilli & cherry tomatoes

Meatball Pappardelle

Pork & beef Italian meatballs served on giant pasta ribbons in a red wine & tomato sauce with a touch of chilli

Penne con Pesto ⑤

Penne pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished with vegetarian parmigiano

Fettuccini pollo e funghi

Chicken, portobello mushrooms & broccoli in a cream & white wine sauce

Grilled Goat's Cheese Salad

Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts

Branzino alla salsa verdi

Pan-fried fillet of seabass with green beans, baby new potatoes & slasa verdi

DOLCI

Tiramisu

Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti crumbs

Creme Brulée

Vanilla Creme Brulée with crunchy caramel topping, topped with salted caramel ice cream

Gelati e Sorbetti

Choose Two scoops - Madagascan Vanilla, Chocolate Hazelnut, Pistachio, Mango Sorbet

*An optional 10% Service charge will be added to the bill.
This goes directly to our staff. ⑤ - Vegetarian dish*