



Starters

Cream of Tomato Soup with basil oil

With focaccia

Chicken Liver Pate

Focaccia and House chutney

Polpette

House beef and pork meatballs, spicy tomato sauce and melted mozzarella

Baked Mushrooms

Garlic, cream, white wine, parsley and herb crust

Bruschetta Pomodoro

Toasted Ciabatta, Ripe Tomato, Red Onion, Garlic and Basil. Drizzled with Balsamic

Main Courses

Lasagne

Baked al forno served with our house salad

Ribeye Steak

Grilled Mushroom, dressed rocket and house fries, served with creamy peppercorn sauce or garlic butter (£9.00 supplement)

Pollo Milanese

Chicken Breast in breadcrumbs, lightly fried and served with lemon and garlic butter, parmesan truffle fries and green salad

Pan Seared Fillets of Seabass

Olive Tapenade, Roast New Potatoes, Mediterranean Vegetables with Orange and Parsley Gremolata

Gnocchi Verdura

Kale, courgette, peas and feta. Finished with Chili flakes and parsley butter

Desserts

Triple Chocolate indulgence

Lemon Tart

Chocolate Cherry cheesecake

Three Courses- £23.95

Two Courses – £19.95