SEASONAL SET MENU

1 course £10.90 / 2 Courses £13.90 / 3 Courses £16.90 (Sun-Fri from 12 to 17) 2 courses £15.90, 3 courses £18.90 (Sat 12 to 15)

STARTERS

ZUPPA DEL GIORNO (GF) (V) Homemade soup of the day.

COZZE AL POMODORO

Mussels in a tomato, chilli, garlic white wine sauce served with garlic bread.

LASAGNA FRITTA

Deep fried lasagna.

BRUSCHETTA MIMMOSA (V)

Chargrilled sourdough Italian bread, roasted mix wild mushrooms, saffron ricotta

BURRATA TRICOLORE (V)

Burrata from Puglia, cream of peas, beetroot and salted almonds

SUPPLI AL TELEFONO (V)

Deep fried rice balls cooked in tomato sauce, stuffed with mozzarella served with arrabbiata sauce and parmesan fondue

Should you suffer from any food allergies can you please inform your server.

Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.

Gluten free pasta is available upon request.

There is a service charge of 10% for tables of 6 or more.

MAINS

PACCHERI ARRABBIATA (V)

Garlic, chillies, parsley, Napoli sauce.

RISOTTO MILANESE E

GORGONZOLA (V)

Carnaroli rice, saffron and gorgonzola cheese

SPAGHETTI GAMBERI E LIMONE (SUPPL £4)

Prawns, lemon zest, garlic, chillies, cherry tomato sauce and dried black olives

LASAGNA

Traditional beef lasagna

POLLO ALLA MILANESE (SUPPL £2)

Breaded corn fed chicken breast, pan fried with garlic and rosemary, served with Spaghetti Napoli or chips

FILETTO MAIALE ALL'ARANCIA

(SUPPL £3)

Pork fillet, red wine and blood orange reduction, sautee endive lettuce

BRANZINO ARCOBALENO

Pan fried fillet of seabass, rainbow chard, sultana, pinenuts, garlic, chillies and salsa verde

PIZZA DELICATEZZA (V)

White base, mozzarella, fresh basil and cherry tomatoes

PIZZA DIAVOLA

Tomato, mozzarella and spicy spianata calabrese

PIZZA GARPEZ

Tomato, black olives, anchovies, capers, fresh basil, evoo, garlic, mozzarella

DESSERT

DOLCE DEL GIORNO

Please ask your server for the dessert of the day

