

SEASONAL SET MENU

1 course £10.90 / 2 Courses £13.90 / 3 Courses £16.90 (Mon-Fri from 12 to 17)

2 courses £15.90 / 3 courses £18.90 (Sat 12 to 15)

2 Courses £15.90 / 3 Courses £18.90 (Sun 12 to 17)

STARTERS

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

COZZE ALLA MENTA E LIME
Mussels in garlic, chillies, mint and lime sauce with garlic bread.

LASAGNA FRITTA
Deep fried lasagna.

TARTARE DI TONNO MARINATO
(£3 SUPP.)
Red mediterranean diced tuna loin, marinated with red onions, chilli, tarragon, orange, pomegranate, fennel, orange mayo.

ARANCINA ACCARNE
Deep fried rice balls, stuffed with beef mince, pancetta, peas served with parmesan fondue.

BRUSCHETTA CLASSICA
Chargrilled sourdough Italian bread, cherry tomatoes, basil, EVOO.

INSALATA PANTESCA
Cherry tomatoes, potatoes, red onions, capers, olives, basil, oregano, EVO.

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 discretionary service charge of 10% for tables of 5 or more.

This menu is not available on Mother's day, Father's day and Valentine's day

MAINS

CASARECCE ARRABBIATA
Garlic, chillies, parsley, Napoli sauce.

RISOTTO ASPARAGI, PROVOLONE, MIELE
Carnaroli rice, asparagus, provolone and honey.

LINGUINE GAMBERI ARANCIA E PINOLI (£4 SUPP.)
King prawns, garlic, cherry tomatoes, orange, pine kernels.

LASAGNA
Traditional oven baked beef lasagna.

FILETTO DI MAIALE ALL'ARANCIA
(£3 SUPP.)
Pork fillet, red wine and orange reduction, sauteed endive lettuce

POLLO ALLA MILANESE (£2 SUPP.)
Breaded chicken breast, pan fried with garlic and rosemary, served with linguine napoli or chips.

BRANZINO AL LIMONE
Pan fried fillet of seabass, asparagus tips, pink peppercorns, butter, lemon and sage sauce.

PIZZA DELICATEZZA (V)
White base, mozzarella, fresh basil and cherry tomatoes.

PIZZA DIAVOLA
Tomato, mozzarella and spicy spianata calabrese.

PIZZA PAVESINA
Mozzarella, cream of spring peas, capers, olives, lemon ricotta.

DESSERT

DOLCE DEL GIORNO
Ask your server for today's dessert of the day.

