

SET LUNCH MENU

Two Course Lunch £14.95 1 Monday – Friday, 12pm – 3pm

All our ingredients are local, and our dishes are freshly prepared. Please speak to a member of staff for any allergy or dietary requirements.

TO START

SOUP OF THE DAY

Please ask the server for details

CALAMARI FRITTO

Fried Calamari served with salad, garlic mayonnaise & lemon

COCKTAIL DI GAMBERETTI

Baby prawns, mixed leaves, avocado & Maria Rose sauce

BRUSCHETTA PEPERONATA

Roasted mix peppers, onions & goats cheese on toasted ciabatta with olive oil and fresh basil

MIXED PORCINI

Pan fried wild mushrooms served with a Blue cheese, creamy garlic sauce and toasted bread

MAIN COURSES

HOMEMADE OMELETTE (Without ham)

Freshly made omelette with cooked ham, mushrooms, spinach and served with salad

SPAGHETTI ALLA CARBONARA

Italian smoked bacon with parmesan cream sauce & crispy pancetta

LASAGNE

Oven baked pasta with meat ragu, béchamel sauce, tomato, parmigiano-reggiano cheese & salad garnish

BRANZINO

Pan fried Sea Bass, served with baby new potatoes, seasonal vegetables and creamy capers sauce

SCAMONE

Chargrilled flash rump steak, served with house chips, salted garlic mushroom and watercress

VEGETALE PIZZA

Tomato, grilled aubergine, grilled courgette, artichokes, sundried tomato topped with fresh ricotta cheese and basil

DESSERTS

COCONUT PANNA COTTA **N**

Coconut Panna Cotta with exotic fruits

TIRAMISU **N**

Sponge fingers, mascarpone, marsala & amaretto

HONEYCOMB CHEESECAKE

Homemade honeycomb cheesecake served with mango sauce and a handful of fresh fruit.

AFROGATO CAFÉ **N**

Vanilla ice-cream, Amaretto and espresso

GELATO MISTO (2 scoops)