

Lunch Menu

One Main
Course
£5.95

Any Two Courses £7.95

3rd Course £3.00

Available Tuesday to Friday 12.00 – 4.00pm

Starter

Duet of Seasonal Melon V

Trio of Mushrooms, Mozzarella and Onion Rings V

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Terrine of Pâté (Smooth Pâté)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with toast and garnished with seasonal leaves.

Calamari Frite

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried & served with a tartare sauce or a spicy sweet chilli sauce.

Deep fried mozzarella cheese V

Coated in spicy breadcrumbs served with a spicy tomato sauce or garlic mayonnaise.

Spicy Italian Sausage (Salsiccia con Fagioli)
Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce.

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

Choice of Soup

Minestrone or Soup of the Day.

Mains

Other Pasta Dishes available on request

Escalope of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine al pomodoro.

Mixed Fillet of Fish Goujon

(Sole, Plaice & Haddock) Dressed in a tempura batter, deep fried & served with fries & tartare sauce.

Special Pepero (Beef stew in a pepper sauce)

Diced top side of beef sautéed in extra virgin olive oil with shallot, garlic, pepper sauce, extra green peppercorn, red wine, tomato, rosemary, bay leaves and potatoes. **Quite Spicy!**

Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

Classic Lasagne al Forno

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven.

Caesar Salad

Little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons & original Caesar dressing. **(with Fillet of Chicken Breast)**

Countryside Style Risotto

Made with Chicken breast, Italian Sausage, Rice and Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic & fresh herbs.

Pizza Margherita V

Tomato base, mozzarella and basil.
(add an extra topping: Vegetable topping £1.00 / Meat topping £2.00)

Dessert

Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream, whipped cream and crème patisserie.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Cookies & Ice Cream

Chocolate chip cookies served with vanilla ice cream and toffee sauce.

Sticky Toffee Pudding

Served hot with vanilla ice cream and cream

Mixed Italian Ice cream with choice of topping

Tea or Coffee

**Please tell us how you like it, Skinny or Decaf –
Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.**

Espresso £2.00

The classic Italian coffee, short and intense with a very powerful aroma and aftertaste.

Macchiato £2.00

Something different. A shot of espresso marked with a little foamed milk.

Americano £2.00

Hot water topped with a double espresso.

Cappuccino £2.50

A shot of espresso topped with microfoamed milk.

Caffè Latte £2.50

A shot of espresso topped with hot milk and microfoamed milk.

Caffè Mocha £2.50

A trio of milk, chocolate and espresso.

Flat White £2.50

A fuller bodied (double shot of espresso) version of the caffè latte. Only served in one size.

Extra Shot 50p

Hot Chocolate £2.50

Please tell us how you like it, Skinny or Decaf - Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.

***Tea* £2.00 Earl Grey, Flavoured Teas**

***Liqueur Coffee* £4.95**

V denotes Vegetarian

Our dishes may contain traces of nuts.

Gluten Free dishes are available, made to order. Please let us know which dish from the menu you would like.