



## HAPPY HOUR

### ◆ 2 COURSES FOR £11.95 ◆

2 Courses Happy Hour • Wednesday to Saturday 12.00 to 2.30pm.

#### STARTERS

##### ZUPPA DEL GIORNO (V)

Homemade soup of the day served with Italian bread.

##### FUNGO RIPIENO (V)

Portobello mushroom stuffed with spinach, goats cheese and Parmesan.

##### COSTOLETTE DI MAIALE

Succulent pork spare ribs cooked in a fruity barbecue sauce.

##### WHITEBAIT

Deep fried whitebait accompanied with tartare sauce.

##### BRUSCHETTA AL POMODORO (V)

Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil.

##### INSALATA AL MIELE (V)

Mixed salad flavoured with honey, balsamic vinegar, raisins and pine nuts, accompanied with croutons.

#### MAIN COURSES

##### ANY PASTA, PIZZA OR RISOTTO

From a la carte menu.

##### POLLO AL BRANDY

Breast of chicken flamed in brandy, cooked with cream and mushrooms and served with roasted baby potatoes.

##### ARROSTO DI PANCETTA ALLE MELE

Pork belly oven roasted with red wine and apple sauce, served with mash.

##### AGNELLO AL FORNO

Slow oven roasted lamb shank in a red wine, garlic and rosemary sauce, served with mash.

Please note that for this dish there will be a £2.95 surcharge.

##### ORATA IN SALSA DI ARAGOSTA

Fresh fillets of sea bream cooked with rich lobster sauce and accompanied with hand cut chips.

Please note that for this dish there will be a £2.95 surcharge.

##### BISTECCA DIANE

8oz Sirloin steak, cooked to your liking, with a mushroom and brandy sauce, French mustard, white wine and cream, served with new potatoes.

Please note that for this dish there will be a £2.95 surcharge.