



HAPPY HOUR

3 COURSES FOR £18.95

Monday to Friday: Dinner from 5:00 to 6:30pm

STARTERS

ZUPPA DEL GIORNO (V)

Homemade soup of the day served with Italian bread.

BRUSCHETTA AL POMODORO (V)

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

FUNGHI AL PORTO (V)

Mixed mushrooms cooked in butter and garlic with Port and a touch of cream.

COCKTAIL DI GAMBERETTI

Prawn cocktail flavoured with Marie Rose sauce.

POLPETTE AL SUGO

Beef and pork meatballs cooked in spicy tomato sauce.

INSALATA SALENTINA (V)

Mixed salad, spinach, sun dried tomato, capers, olives, cherry tomato and pesto.

MAIN COURSES

PASTA, PIZZA OR RISOTTO

Please choose any Pasta, Pizza or Risotto marked with a ★ from our à la carte menu.

POLLO CACCIATORA

Chicken breast cooked with mixed peppers, onions, mushrooms, red wine and tomato sauce, served with seasonal vegetables and baby potatoes.

AGNELLO AL FORNO

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

Please note that for this dish there will be a £3.95 surcharge.

MEDAGLIONI AL TARTUFO

Medallions of prime British beef fillet steak cooked with wild mushrooms, Madeira wine and cream, flavoured with truffle oil, served with seasonal vegetables and baby potatoes.

Please note that for this dish there will be a £3.95 surcharge.

SALMONE IN SALSAL VERDE

Grilled salmon steak accompanied with salsa verde, served with seasonal vegetables and baby potatoes.

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

DESSERTS

CHEESECAKE OF THE DAY

PANNACOTTA

CHOCOLATE PROFITEROLES