



## CHEF'S SET MENU

2 COURSES £15.95 · 3 COURSES £18.95

Available all day Sunday to Thursday • Friday: lunch only.  
Add a 125ml glass of house wine or a bottle of organic beer for £3.25.

### STARTERS

#### BRUSCHETTA MICHELANGELO (V)

Toasted bread topped with goats' cheese, red pepper and extra virgin olive oil.

#### ZUPPA DEL GIORNO (V)

Home-made soup of the day served with Italian bread.

#### CALAMARI

Deep fried squid served with lemon tartare sauce.

#### INSALATA CAPRINO E NOCI (V)

Baby leaf salad, beetroot, goats' cheese and walnuts with honey mustard dressing.

#### FUNGHI ALL' AGLIO (V)

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

### MAIN COURSES

#### PIZZA MARGHERITA (V) + 2 TOPPINGS

Classic Pizza with tomato sauce, mozzarella and a choice of two toppings.

Choose from: Ham • Mushrooms • Chicken • Olives • Pepperoni • Red Onions • Peppers • Pineapple

#### LINGUINE PRIMAVERA (VG)

Linguine cooked with courgettes, mushrooms, asparagus, cherry tomatoes, garlic, onion, basil and white wine.

#### LASAGNA

Traditional Italian lasagna layered with a rich beef Bolognese sauce, creamy béchamel sauce and mozzarella.

#### RISOTTO FUNGHI E CAPRINO (V)

Italian Arborio rice infused with mixed wild mushrooms, goats' cheese and red wine.

#### POLLO MILANESE

Pan fried chicken breast coated in breadcrumbs, served with spaghetti in tomato sauce and basil.

#### FILETTO DI SPIGOLA AL FORNO\*

Oven baked sea bass fillet, served with lemon butter dressing and new potatoes.\*

#### MEDAGLIONI AL TARTUFO\*

Char-grilled medallions of beef tenderloin flavoured with wild mushrooms and truffle cream sauce, served with triple-cooked hand-cut chips.\*

*\*Please note, there is a £3.95 surcharge for these dishes.*

**Why not add a side order of Seasonal Vegetables or Mixed Salad for just £2.95!**

### DESSERTS

#### TIRAMISU

Home made Italian trifle made with savoiardi biscuits, mascarpone, cream, coffee and Amaretto liqueur.

#### CHEESECAKE

Freshly prepared cheesecake of the day. Please ask your waiter for details.

#### PANNA COTTA

Traditional vanilla flavoured Italian dessert, deliciously light and creamy.

#### GELATO

Two scoops of refreshing ice cream or sorbet of your choice, please ask a member of staff for available flavours.

Important information about this menu. Please read carefully: Our tomato sauce is seasoned with extra-virgin olive oil, salt and basil. V - Suitable for vegetarians. VG - Suitable for vegans. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, or if you require a gluten-free\* alternative, please consult a member of staff. We will happily provide information regarding our ingredients.

\*Gluten-free alternatives may require advanced booking.