

2 courses £17.95 ~ 3 courses £20.95

Available Sun-Thu 12pm-6:30pm Fri 12pm-5pm and Sat 12pm-4pm

Starters

Ministrone {v}

Seasonal vegetable soup, bread & butter

Funghi Fritta {v}

Breaded mushrooms with garlic mayo

Cozze alla Barese 2.50 supplement

Scottish sheltand mussels
served with white wine, garlic and or tomato, chilli

Bruschetta {gfa} {vg}

Tomatoes, basil, garlic, olive oil on garlic ciabatta
Add king prawns, dressed with a Marie rose sauce (3.50 supplement)

Polpette al Sugo

Homemade meatballs, Napoli sauce, garlic crostini

Dolce Nero Fritte

Crispy black pudding fritters served with peppercorn sauce

Main Course

Rigatoni Arrabbiata {vg}

Rigatoni pasta, garlic, chilli, Napoli sauce, parsley
Add Chicken or Italian Sausage 2 / King Prawn 3.50

Lasagne al Forno

Bolognese ragu, bechamel sauce, parmesan
topped with mozzarella

Pollo Escalope

Pan seared chicken escalope with Parma ham, sage and butter
served with spaghetti or seasonal veg

Risotto Primavera {v}

Spring vegetable risotto

Filletto di Salmone 3 supplement

Pan fried salmon fillet served with a lemon,
caper and dill sauce with seasonal vegetables

Margherita {v}

Tomato sugo, mozzarella, basil, evvo
choice of 2 toppings - 1 meat, 1 veg excl. prawns

Sides

Pane olio ed Aceto {v} {gfa} -5

Italian bread, evvo, balsamic vinegar

Olive Marinata {v} {gf} - 4.50

Mix marinated Italian olives

Gnocchi Fritti {v} - 5

Crispy gnocchi, choice of drizzle oil
- Rosemary and garlic
- Truffle and parmesan

Pane al Aglio {v} - 4

Garlic bread
Mozzarella cheese - 2

Patatine Fritte {vg}

Skin on fries - 4.50
Truffle, parmesan - 6.50
Chilli, parmesan - 5.50

House Salad {v} - 5.50

Mixed leaves tomatoes, onion and peppers

Garlic Focaccia {v} - 7.95

Garlic, rosemary, sea salt, evvo

Desserts

Cheesecake of the day {ve}

ask your server for details

Fruit Sundae {v}

Mixed fruit with ice cream, whipped cream and fruit coulis

Profiteroles

Served with cream
choice of chocolate or salted caramel

Gelato {v} o Sorbeto {vg} {vga}

Selection of Italian ice creams or sorbet

Lemon Meringue Pie

Lemon filled short based pastry, topped with whipped meringue

{v} VEGETARIAN | {vg} VEGAN | GLUTEN FREE {gf}

{gfa} GLUTEN FREE AVAILABLE | {n} NUTS | {c} SHELLFISH/ CRUSTACEANS

Gluten free available please ask server for details

excl. Lasagne. Please make your server aware of any dietary requirements or allergies.
Our sourdough bread is made in an environment where there may be traces of nuts.