

LUNCH SET MENU

2 COURSES £11.95 ADD A DESSERT FOR £3

STARTERS

GARLIC FOCACCIA

Our focaccia is freshly baked each morning using a traditional Ligurian recipe. Topped with garlic butter. **V**

PASTA E FAGIOLI

A thick soup of pasta, creamy borlotti beans and tomato. Served with focaccia. **V**

TOMATO BRUSCHETTA

Grilled ciabatta topped with fresh baby plum, yellow cherry and beef tomatoes, extra virgin olive oil, baby basil and garlic. **V VG**

ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with grilled ciabatta and red onion marmalade.

MAINS

BEEF RAGÙ LINGUINE

A rich beef & tomato ragù, topped with crispy prosciutto Gran Sasso.

BETROOT AND GOAT'S CHEESE SALAD

Roasted beetroot and butternut squash, goat's cheese, mixed leaves, crushed walnuts and pesto, served with balsamic dressing. **V VO**

PENNE REGINE ALLA NORMA

A traditional Sicilian pasta dish with tomato sauce and aubergine, topped with ricotta salata. **V VO**

CHICKEN MILANESE

A crispy flattened chicken breast in rosemary and Grana Padano breadcrumbs, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

DESSERTS

CHOCOLATE BREAD & BUTTER PUDDING

Warm chocolate bread & butter pudding with vanilla ice cream. **V**

GELATO ICE CREAM

Arabica Coffee and Hazelnut / Bitter Chocolate / Vanilla / Strawberry / Cherry. **V**

SORBET

Amalfi Lemon / Passion Fruit / Melon. **V VG**

SIDES

ROSEMARY & GARLIC ROASTED POTATOES £3.50

GARLIC FOCACCIA £4.25 **V**

INSALATA MISTA £3.95 **V VG**

INSALATA VERDE £4.50 **VO**

V - Vegetarian **VG** - Vegan **VO** - Can be made vegetarian or vegan
Please inform a member of the team which you would prefer.

BOOK
NOW

EVENING SET MENU

2 COURSES £14.95 ADD A DESSERT FOR £3

STARTERS

ANTIPASTI

Pane carasau – a Sardinian flatbread – topped with gorgonzola dolce & 14-month aged prosciutto Gran Sasso, with caper berries, mixed olives, finocchiona salami, poponcini pepper filled with pesto, mint & garlic marinated green beans and caponata – a Sicilian sweet & sour stew.

TOMATO BRUSCHETTA

Grilled ciabatta topped with fresh baby plum, yellow cherry and beef tomatoes, extra virgin olive oil, baby basil and garlic. **V** **VG**

ANTONIO'S CHICKEN LIVER PÂTÉ

Smooth pâté served with grilled ciabatta and red onion marmalade.

MAINS

RISOTTO AI FUNGHI

Rich mushroom risotto finished with a hint of chilli and truffle oil. **V**

Add chicken to your risotto for £2.50

ABRUZZESE SALAD

Flaked Italian tuna, buffalo mozzarella, green beans, sweet peppers, baby plum tomatoes, Italian leaves, new potatoes, anchovy fillet, soft-boiled egg and croutons, served with a light vinaigrette.

CHICKEN MILANESE

A crispy flattened chicken breast in rosemary and Grana Padano breadcrumbs, served with baby gem, mixed leaves and baby plum tomatoes in a mustard dressing.

STEAK ALLA GRIGLIA (£3.50 SUPPLEMENT)

A tender, grass-fed 28-day aged 8oz* ribeye steak served with rosemary & garlic roasted potatoes.

DESSERTS

PANNA COTTA

Delicious vanilla panna cotta, served with raspberry coulis.

GELATO ICE CREAM

Arabica Coffee and Hazelnut / Bitter Chocolate / Vanilla / Strawberry / Cherry. **V**

SORBET

Amalfi Lemon / Passion Fruit / Melon. **V** **VG**

TIRAMISU

Savoiardi biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone and chocolate. **V**

FORMAGGI (£1 SUPPLEMENT)

A selection of three Italian cheeses served with truffle honey, pickled walnuts and Italian flat bread.

SIDES

ROSEMARY & GARLIC ROASTED POTATOES £3.50

GARLIC FOCACCIA £4.25 **V**

INSALATA MISTA £3.95 **V** **VG**

INSALATA VERDE £4.50 **VO**

V - Vegetarian **VG** - Vegan **VO** - Can be made vegetarian or vegan

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*Approximate uncooked weight.

**BOOK
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