

£10 OFF ALL BOTTLES OF WINE & PROSECCO (Mon to Sat 12pm - 3pm)

LUNCH MENU

PANE E OLIVE (V)

Basket of homemade bread served with marinated olives

BRUSCHETTA AVOCADO E SALMONE

Toasted bruschetta with avocado, smoked salmon & salad garnish

BRUSCHETTA MOZZARELLA (V)

Toasted bruschetta topped with olive oil, basil, fresh mozzarella & rocket salad

INSALATA CAPRESE (V)

Sliced tomato, mozzarella & basil dressing

POLLO AL PEPE

Grilled butterflied fillet of chicken, served with peppercorn sauce and fries

POLLO ALLA CREMA

Grilled fillet of chicken in mushrooms & creamy sauce served with rice

SPEZZATINO DI MANZO

Slow cooked strips of beef, mushrooms, peppers, paprika, cream and brandy sauce, served with rice

BISTECCA DOLCELATTE + £3.00

10oz Sirloin steak topped with dolcelatte cheese, recommended medium rare, served with fries

PANCETTA DI MAIALE

Slow cooked belly pork with garlic and herbs, served with red wine gravy sauce

CROCCHETTE DI PESCE

Crab & cod flakes with garlic, parsley, chilli, breaded, served with tartar sauce.

CALAMARI FRITTI

Light dusted calamari served with mix salad & tartar sauce

GAMBERONI AURORA

Pan fried king prawns with garlic, chilli, white wine, tomato and touch of cream

FUNGHI ALLA CREMA (V)

Sautee mushrooms with cream, white wine, parsley

CAPRINO FRITTO (V)

Fried breaded goat cheese, served with rocket salad and cranberry sauce

POLPETTE

Homemade beef meatballs in a tomato, garlic, chilli, served with bread



SALMONE

Grilled salmon fillet drizzled with balsamic glaze, served with vegetables

SPIGOLA ALLA GRIGLIA

Marinated grilled sea-bass fillet served with vegetables

LINGUINE GAMBERI

Linguine with king prawns, garlic, chilli olive oil, parsley & parmesan

PENNE CON POLLO

Penne pasta with chicken, asparagus, white wine, creamy sauce

SPAGHETTI POLPETE

Spaghetti with homemade meatballs, garlic, chilli in tomato sauce

RIGATONI SALMONE Rigatoni pasta, with salmon, asparagus, peas in creamy sauce

RISOTTO con POLLO

Arborio rice, chicken, asparagus, white wine, parsley and fresh chopped tomatoes

LASAGNA

Traditional homemade beef lasagne

PENNE PISELLI E SALMONE

Penne pasta with, fresh salmon, smoked salmon, white wine, parsley & touch of cream

SPAGHETTI CARBONARA

Spaghetti with pancetta, crushed pepper, egg yolk and cream

RISOTTO SPINACI (V)

Risotto with Spinach, goat cheese, garlic, red peppers & white wine

PEPPERONI PIZZA

Mozzarella, tomato & salami



AFFOGATO AL CAFFE (N)

Vanilla gelato, with a shot of espresso & crumbles of amaretti biscuits

TORTA AI FRUTTI DI BOSCO (N)

Baked cheesecake with forest fruit sauce

TIRAMISÙ (N)

Homemade Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto liqueur

MONDAY TO SATURDAY

From 12pm Last order 3pm

1 Course £13.95 | 2 Courses £19.95

FOOD ALLERGIES and INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

V = Vegetarian

Gratuities are left to your discretion. A service charge of 10% will be added for parties of 6 or more.