

LUNCH

2 COURSE £11.95 OR 3 COURSE £12.95

AVAILABLE MONDAY-FRIDAY 12PM-3PM

STARTERS

SOUP OF THE DAY

MINISTRONE SOUP

Traditional homemade vegetable soup served with garlic bread

ARANCINI

Stuffed Italian rice balls, coated with bread crumbs and deep fried. Served with spicy Napoli sauce

FOCCACIA WITH ROSEMARY OR GARLIC

Pizza bread with rosemary sea salt and olive oil, or garlic

MOZZARELLA IN CAROZZA

Breaded Mozzarella sticks with pomodoro sauce

PATE DI POLO

Served with toast and onion chutney

CREAMY MUSHROOMS

Served on sourdough bread (wild mushrooms, cream, garlic, parsley)

MAINS

POLLO ALLA CACCIATORA

Chicken cooked in homemade Napoli sauce, olives, peppers and oregano served with mash potatoes

PENNE ROSA

Penne pasta in a garlic pomodoro sauce

PENNE CARBONARA

Classic carbonara sauce with pancetta

FUSILLI SALSICCIA PICANTE

Fusilli pasta served with the best Napoli sauce and spicy Italian sausage and a hint of fresh chillies

LASAGNE

Oven baked pasta sheets, layered with Bolognese, bechamel sauce & mozzarella. Finished with grated cheese

SEABASS

Pan fried seabass served with chips, peas and tartar sauce

PIZZA MARGHERITA

Homemade margherita pizza topped with fresh tomato sauce and melted cheese

MAC & CHEESE

Extra mature cheddar, red Leicester cheddar, mozzarella and Dijon mustard

Add crispy bacon or crumbled Italian sausage + £1.50

DESSERT

CHOCOLATE FUDGE CAKE

Dense, single-layer chocolate cake. Served hot or cold

Add custard or a scoop of ice cream + £1.00

TIRAMISU

Finger biscuits dipped in espresso with whipped mascarpone cream cheese and egg, flavoured with Italian liqueur

PORELLI ICE CREAM

A scoop of your choice