LUNCH FESTIVE MENU 2 COURSES £ 26.95

ZUPPA DI VERDURE (V) Tomato and vegetable Soup served with homemade bread

BRUSCHETTA AL POMODORO (V) Beef tomato, garlic, fresh basil, red onions, & toasted Ciabatta

FUNGHI alla CREMA (V) Sautee mushrooms with cream, white wine, parsley, served with bread

GAMBERONI AURORA Sautéed king prawns with garlic chilli white wine tomato and touch of cream

CAPRINO FRITTO (V) Fried breaded goat cheese, served with rocket salad and cranberry sauce

> INSALATA CAPRESE (V) Beef tomato, mozzarella and basil dressing

CROCCHETE di PESCE Tender flakes of haddock, seabass, mixed with garlic, olive oil, egg, coated with breadcrumbs, served with sweet chilli dip

TACCHINO TRADIZIONALE Roasted turkey served with chipolata, stuffing and gravy, served with a side order

> SPEZZATINO DI MANZO Slow cooked beef with mushrooms, peppers, paprika, cream and brandy sauce, served with a side order

POLLO AL PEPE Grilled butterflied fillet of chicken, with peppercorn sauce, served with a side order

PANCETTA ARROSTO Rich slow roasted pork belly, in rosemary, sage, black pepper, garlic, served with gravy

> BISTECCA DI MANZO + £6 280Gr 28 days aged Sirloin Steak, served with garlic butter, parsley, served with a side order

SPIGOLA ALLA GRIGLIA Marinated In Italian herbs, grilled sea-bass fillets, served with a side order

SALMONE PROVENCIAL Baked Salmon Steak with king prawns, tomato, olives, served with a side order

SPAGHETTI CARBONARA Spaghetti with pancetta, crushed pepper, egg yolk and cream

RISOTTO CACCIATORA (V) Risotto with mushrooms, onions, peppers, chilli, tomato & basil

SIDE ORDERS French Fries - Roasted Potatoes - Seasonal Vegetables

TIRAMISÙ (N) Homemade Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto liqueur



TORTA AI FRUTTI DI BOSCO (N) Baked cheesecake with forest fruit sauce

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

Available Monday to Saturday 12:00PM until 3:00PM Last Orders at 3:15PM Available from 2nd of December to 23rd of December 2024

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

Gratuities are left to your discretion A service charge of 10% will be added for parties of 7 or more.