3 COURSE SET MENU

You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.

STARTER

ZUPPA (V)
minestrone (my way)

TRICOLORE (V)
tomato, imported buffalo mozzarella, avocado, basil and sea salt

POLPETTE
home made pork meatballs in tomamto sauce topped with parmesan and fresh basil

MAIN

PIZZA POLPPETINE
home made pork meatballs, spinach, mozzarella tomato and hot honey

PIZZA CARCIOFI e FORMAGGI di CAPRA (V)
artichoke, goat cheese, Kalamata olives, mozzarella & tomato

RAVIOLI FIORENTINA (V)
pasta parcel filled with spinach and ricotta in creamy spinach sauce

GNOCCHI GORGONZOLA (V)
potato dumplings , mushrooms, butter and garlic in creamy gorgonzola sauce

TAGLIATELLE CARCIOFI E SPINACI (V)
Artichoke hearts, baby spinach, cherry tomato in tomato sauce with a dash of cream

GNOCCHI SALSICCIA
Potato dumplings, fresh Italian sausages, chestnut mushrooms, garlic and parsley in butter and parmesan sauce

TAGLIATELLE PICCHO PACCHIO
Homemade bolognese, chilli, garlic, cream and parsley

DESSERT

STICKY TOFFE SQUARES
toffee flavoured sponge pudding with dates, topped with a toffee caramel sauce + custard.

TIRAMISU
layers of mascarpone cream, rum, coffee soaked finger biscuits and cocoa powder