Set Menu

2 Courses - starter with Pizza or Pasta £16.90 or

2 Courses - starter with a 'Special' £20.90

Starters

PIZZA AGLIO - available plain *or* with tomato *or* mozzarella FORMAGGIO FRITTO (V) - breaded wedges of creamy Brie deep fried, served on toasted ciabatta with cranberry sauce

CALAMARI FRITTI - deep fried, crisp golden rings of tender squid served with tartare sauce & a lemon wedge

HOMEMADE MINESTRONE SOUP - with toasted bread

ARANCINI SICILIANI - homemade deep fried rice balls stuffed with tomato, mozzarella & peas on a bed of Bolognese topped with Parmesan cheese

FUNGHI CON AGLIO - button mushrooms sautéed in garlic butter, cream & white wine

DEEP FRIED PRAWN TAILS - in a tempura batter & served with a chilli dip

BRUSCHETTA AL POMODORO (V) - toasted ciabatta topped with chopped vine tomatoes, garlic, fresh basil, balsamic glaze & olive oil

BRUSCHETTA NDUJA - Toasted ciabatta bread with spicy Nduja sausage & garlic butter drizzled with balsamic glaze

COCKTAIL DI GAMBERETTI - Classic prawn cocktail with Norwegian prawns, Marie Rose sauce on a bed of lettuce, served with ciabatta bread

POLPETTE AL SUGO - Homemade meatballs with beef, pork & Parmesan cheese slow cooked in a Rich tomato sauce, served with toasted ciabatta bread



How does the Set Menu work?...

Available Mon-Thurs all night Fri & Sat 4.30-6.00pm

(Excluding Bank Holidays & Festive Period)

If you are ordering from the Set Menu, your order must be made before 6pm Fri & Sat. We kindly require you to vacate the table within 1½ hours from the time that your table has been booked for.

Thank you for your understanding.

220 with a starter from this menu £16.90

PEPPERONI - with pepperoni salami

TROPICALE - with ham & pineapple

VEGETARIANA - with mushrooms, onions, spinach, olives & peppers (V)

CAPRICCIOSA - with mushrooms, ham, artichokes & black olives

DI CAPRA - with goats cheese, caramelised onions & spinach (V)

NAPOLETANA - with olives, capers & white Spanish anchovies

AMERICANA - with pepperoni & red onions

PROSCUITTO & FUNGHI - with ham & mushrooms

DIAVOLO - a spicy treat with salami, pepperoni, peppers, chilli & Tabasco sauce

SPAGNOLA - with tomato sauce, mozzarella, Nduja spicy salami, chicken, peppers & garlic

MARGHERITA - a simple classic

Pnボル with a starter from this menu £16.90

TAGLIATELLE BOLOGNESE or LINGUINE POMODORO

PENNE CARBONARA - with crispy pancetta, asparagus, cream & Parmesan cheese sauce

PENNE BOSCAIOLA - with mushrooms & ham, in a light tomato & cream sauce

FARFALLE SUD - chicken breast, bacon, peppers, onions & mushrooms, tossed in olive oil & Parmesan & a hint of chilli

LASAGNE CLASSICA - layers of pasta, bechamel (white sauce), Bolognese sauce, mozzarella & Parmesan cheese

FARFALLE AMATRICIANA - with crispy pancetta, red onion, garlic, oregano, tomato sauce & Parmesan PENNE PUTTANESCA - with garlic, black olives, capers, anchovies, oregano & a hint of chilli in a tomato & parsley sauce

LINGUINE SEAFOOD - with mussels, clams, squid & chilli in a tomato & parsley sauce

TAGLIATELLE SALMONE - with smoked salmon, Atlantic prawns & tarragon in a creamy tomato & pesto sauce

FARFALLE VEGETARIANA (V) - pan-fried peppers, mushrooms, courgette & aubergines, tossed in a tomato sauce with mozzarella & a hint of chilli

CANNELLONI DI CARNE - Oven baked pasta tubes, filled with beef, pork & Ricotta cheese in a tomato sauce topped with mozzarella

LINGUINE CALABRESI - With chorizo, chicken, peppers and black olive in a cremy tomato sauce

00000 with a starter from this menu £20.90

POLLO MARINATO - grilled chicken breast, marinated with garlic, rosemary & olive oil with salad & chips POLLO BOLOGNESE - breadcrumbed chicken breast, deep fried, topped with Bolognese sauce, mozzarella & Parmesan cheese with salad & chips

POLLO ALLA CREMA - pan fried breast of chicken in a mushroom, cream & white wine sauce with sautéed potato & vegetables

SCALOPPA ALLA MILANESE - Breaded pork escalope, pan fried in sage & butter, served with a side of Linguine al Pomodoro

SCALOPPA DIJONESE - pork escalope, pan fried, in a brandy, Dijon mustard, cream & asparagus sauce with sautéed potato & vegetables

SCALOPPA DI MAIALE - pork escalope, pan fried, with bacon & wild mushrooms in a Madeira & sage sauce with sautéed potato & vegetables

SCALOPPA LIGURE - Pork escalope in a Dolcelatte, bacon, white wine & cream sauce served with sautéed potato & vegetables

6oz SIRLOIN - with one of the following sauces: Peppercorn, Madeira, Ligure with salad & chips

PESCE SPADA - Grilled swordfish steak with mussels & king prawns in a ginger, chilli, white wine, garlic butter & parsley sauce served with sautéed potato & vegetables (£1 supplement)

BRANZINO - Grilled seabass & king prawns on a bed of sautéed spinach with garlic, drizzled with lemon served with salad & chips (£1 Supplement)

Fancy a dessert?... Finish with 2 scoops of ice cream from the Ice Cream Board £4