
SET MEAL

Monday to Thursday evenings

Two Courses £17

Three Courses £21

(Not available in December)

STARTERS

Soup of the Day

Fresh soup of the day suitable for vegetarians

Melone Prosciutto di Parma

Thin sliced Parma ham slices on a succulent sliced galia melon

Fungi Al Burro All'aglio

Mushrooms sautéed in garlic butter and white wine

Crab Cakes

Hand made crab cakes with our signature tomato couly sauce

Cocktail di Gamberi

Juicy prawns on a bed of leaf and rocket salad with our rosemary sauce

Lasagne Verdi

Oven baked layers of pasta with Bolognese, topped with our creamy béchamel sauce

MAIN COURSES

Pollo Nerone

Chicken breast cooked in white wine with mushrooms, onions and cream

Bisteca al Peppe Verde

Grilled fillet steak medallions cooked to your choice with brandy cream and peppercorn sauce

Stroganoff Bisteca

Fillet steak strips cooked with mushrooms, brandy, onions and cream

Vitello al Cacciatora

Veal scallops cooked in our tomato sauce with white wine, onions and mushrooms

Sea Bass Mugniaia

Filleted whole sea bass oven cooked in lemon, butter and white wine sauce

Canelloni Ripieni

Oven baked pancake with savoury and meat filling, topped with our creamy béchamel sauce

Vegetarian Lasagna al Casalinga

Two oven baked pancakes with savoury and vegetable filling, topped with our creamy béchamel sauce

Selection of Vegetables & Sauté potatoes

Sweet from the trolley
