

Our “Leggero” Menu

2 Courses £14.00 Per Person

Served from Monday to Thursday Evenings Only
Not available on Steak Nights

Warm complimentary ciabatta served with 8 year aged balsamic vinegar and extra virgin olive oil

Extra Bread board – Warm Baked Ciabatta with 8 year aged balsamic & extra virgin olive oil **v** £2.50

Ndjua Crostini– Hot, fiery soft salami from Calabria with buffalo mozzarella on char grilled ciabatta crostini £4.25

Sicilian Olives – Marinated Sicilian Olives **v GF** £3.50

To Start

Zuppa della Casa - Home made Soup of the day with ciabatta croutons

Arancini – Breaded smoked haddock and pea arancini with aioli

Funghi – Grilled Portobello mushroom with garlic & mozzarella cheese **v gf**

Bruschetta – Char grilled ciabatta topped with red onion marmalade, buffalo mozzarella & Parma ham

To Follow

Risotto con Pollo – Sundried tomato risotto with chicken, spicy chorizo, parmesan and basil pesto **gf**

Maiale – Pan roasted pork tenderloin sautéed in wild mushrooms, cream and brandy sauce

Penne Arabiata – Penne pasta with Sicilian olives, chilli, vine tomato sauce, parmesan & basil Pesto **v**

Filleteo di Merluzzo – Pan fried fillet of Cod with scallop cream sauce, pea shoots & lemon oil **gfoa**

Sides - £3.50

◇ Mixed Italian Salad with aged balsamic

◇ Homemade Onion Rings

◇ Sautéed potatoes in Rosemary

◇ Hand Cut Chips

◇ Marinated Sicilian Olives

◇ Rocket & Parmigiano salad & aged balsamic

◇ Portobello Mushrooms, roasted garlic butter

◇ Buttered Savoy cabbage & pancetta

◇ Garlic Bread / Garlic bread & Mozzarella cheese

◇ Buttered seasonal vegetables

V = Suitable for Vegetarians ~ **gf** = Gluten Free ~ **gfoa** = Gluten Free Option Available ~

Served from Monday to Thursday Evening ~

Prices include 20% VAT ~ Service is Left at your Own Discretion