

EARLY BIRD MENU - £16.95

Available Sunday to Thursday All Day - Friday & Saturday 5-7pm

STARTERS

BRUSCHETTA ROMANA –

Toasted croutons topped with marinated fresh cubed tomato, red onions and herbs

FUNGHI RIPIENI – Grilled flat mushrooms stuffed with a variety of cheeses & spinach

MOZZARELLA FRITTA – Mozzarella cheese covered in breadcrumbs & served with a garlic mayonnaise sauce

CAPRINO AL PESTO – Goats cheese wrapped in filo pastry, served with pesto - on a bed of mixed salad

COSTINE DI MAIALE – Slow cooked pork ribs in chefs special barbeque sauce

POLPETTE POMODORO – Oven cooked home made meatballs, served with a tomato and herb sauce

PÂTÉ DI FEGATO DI POLLO – Home made chicken liver pâté, served with toasted croutons & butter

COZZE POMODORO/CREMA – Mussels cooked in a tomato, garlic and white wine sauce with a hint of chilli OR creamy white wine sauce

CALAMARI FRITTI – Fresh squid covered in batter - tartare sauce & lemon

MAINS

SALMONE MILAZZO – Grilled Salmon fillet served in a white wine, cream & tomato sauce

FILETTI DI BRANZINO – Grilled sea bass fillet with white wine, cherry tomatoes, garlic & fresh lemon

POLLO DI PALERMO – Chicken breast fillet with a mushroom, white wine & cream sauce

POLLO DI ETNA – Chicken breast fillet with a white wine, fresh chilli & tomato sauce

LINGUINE GAMBERONI – King prawns, onions, courgette, chilli & garlic

RAVIOLI DI ARAGOSTA – Homemade Ravioli - Filled with lobster in a tomato & cream sauce

TAGLIATELLE PROVINCIALE – Chopped beef fillet, onions, black olives, tomato sauce & a hint of chilli

LASAGNE NAPOLITANA – Home made classic lasagne, served in a deep plate Italian style

PIZZA CALABRESE – Pepperoni, black olives & oregano

VEGETARIANA – Peppers, red onions & mushrooms

CANNELLONI – Fresh pasta rolls filled with spinach, ricotta cheese, mozzarella & meat ragu sauce - oven baked