



## *Starters*

Soup of the Day £4.20 ✓

Served with fresh bread or oatcakes

Ravioli £5.50 ✓

Handmade egg pasta filled with beetroot and goat's cheese served in a butter sauce

Torta di Verdure £5.60 ✓

Winter vegetable and feta tart

Tagliolini £6.20

Homemade pasta with smoked salmon, cherry tomatoes, courgettes and a touch of cream

Funghi e Chorizo £5.90

Sautéed mushrooms, chorizo, blue cheese and cream served with fresh bread

Affettati £5.90

Mixed sliced Italian cured meats served with fresh bread

## *Mains*

Risotto al Funghi e Parmigiano £10.50 ✓

Mushroom and parmesan risotto

Tagliatelle del' Cacciatore £12.50

Homemade pasta with game ragu sauce

Pollo alle Erbe £13.50

Chicken breast pan cooked with salsa verde, served with diced roasted potatoes and salad

Cotoletta al Forno £13.50

Thinly sliced pork loin coated with breadcrumbs topped with aubergine and mozzarella

Penne Vesuviana £10.50 ✓

Penne pasta with Napoli sun dried tomatoes, onion and walnuts

## *Sides*

Diced oven roasted potatoes	£2.90
Pan cooked mushrooms with garlic and olive oil	£2.90
Side Salad	£2.30



## LUNCH MENU

**TWO COURSES £12.50 | THREE COURSES £15.50**

### *Starters*

Soup of the Day ✓

Served with fresh bread or oatcakes

Polenta e Verdure ✓

Rosemary Polenta baked with oven roasted vegetables and parmesan

Maile e Rucola

Diced pork loin pan cooked in butter with black olives and rocket

### *Mains*

Salsicce su Vellotata di Ceci

Grilled local pork sausages on a bed of creamed chickpea and paprika

Penne Puttanesca ✓

Penne with tomato, black olives, capers and a touch of chilli

Tagliatelle Carbonara

Homemade tagliatelle with pancetta, egg, parmesan and a touch of cream

If you have any allergies, intolerances or any dietary requirements please tell the staff so we can assist you.