

SPECIAL MENU - 2 course for £19.95 or 3 course £24.95

Tuesday to Thursday - All day - Friday, Saturday and Sunday - 12 to 4PM (Bank holiday and national events excluded)

ANTIPASTI (STARTER) HOMEMADE ARANCINI DI SICILIA (V)

Sicilian crispy risotto balls made with mozzarella, tomatoes & peas served in cheese sauce & caramelized red onion

RAVIOLI NDUJA E PECORINO

Hearty nduja e pecorino filled ravioli served on a bed of tomato sauce, topped with Pecorino cheese sauce

GAMBERONI PORTOFINO

Sauteed king prawns in a white wine, garlic, butter & fresh chilli reduction

FRITTURA AMALFI

Crispy fried squid & king prawns served with tartar sauce and fresh lemon wedges

RAVIOLI AI FUNGHI PORCINI (V)

Mushroom filled ravioli served in a Porcini mushroom sauce

SECONDI (MAIN COURSE) PENNE ARRABBIATA (VV) (ADD CHICKEN £2.95)

Penne pasta in a spicy tomato sauce.

BUCATINI CARBONARA

Bucatini with smoked pancetta, free range egg, a touch of cream & parmesan cheese.

LASAGNE

Oven-baked layers of pasta with beef ragu', béchamel & parmesan cheese topped with mozzarella

POLLO AI FUNGHI

Pan-fried sliced chicken breast cooked in a creamy mushroom & onion sauce served with chips

PIZZA DIAVOLA (ADD EXTRA £2.00)

Tomato, fior di latte mozzarella, italian salame, chilli

DOLCI (DESSERT)

HOMEMADE TIRAMISU'

HOMEMADE SALTED CARAMEL CHEESECAKE
TORTA DI MELE (APPLE CAKE, CINNAMON, ALMONDS FLAKES)

ALLERGY ADVICE: IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE ASK FOR ASSISTANCE AND MORE DETAILED INFORMATION ABOUT OUR DISHES. WHILST WE TRY TO HIGHLIGHT ALL POTENTIAL ALLERGIES. WE CANNOT COMPLETELY GUARANTEE THAT THERE ARE NO TRACES OF NUTS OR GLUTEN IN OUR PRODUCTS. (V) DENOTES ITEMS THAT MAY BE SUITABLE FOR VEGETARIANS, (VV) FOR VEGAN; HOWEVER, SOME CHEESES USED MAY CONTAIN RENNET, AS AN ALTERNATIVE WHICH IS ENTIRELY SUITABLE FOR VEGETARIANS. NOT ALL INGREDIENTS ARE SHOWN IN THE DISH DESCRIPTIONS. FISH & MEAT DISHES MAY CONTAIN SOME BONES. ALL PRICES ARE IN £ AND INCLUSIVE OF VAT.