

MENU

2 Course €£18.95

ALL DAY MONDAY TO WEDNESDAY



STARTERS

CALAMARI

CRISPY DEEP-FRIED SQUID WITH A GARLIC MAYO DIP

CREAMY MUSHROOMS (V)

MUSHROOMS COOKED IN A RICH AND CREAMY GARLIC SAUCE

ARANCINI (V)

FRIED RICE BALL STUFFED WITH CHEESE AND TOMATO DIP

SPICY MUSSELS

MUSSELS COOKED IN A FLAVOURFUL AND SPICY SAUCE

CAPRESE (V)

A FRESH SALAD OF MOZZARELLA, TOMATO AND BASIL

SOUP OF THE DAY

A DAILY ROTATING SOUP MADE WITH FRESH INGREDIENTS

TOMATO BRUSCHETTA (V)

TOASTED BREAD TOPPED WITH TOMATO, GARLIC AND BASIL

MEATBALLS

JUICY ITALIAN STYLE MEATBALLS IN A RICH TOMATO SAUCE

FOCACCIA (V)

SOFT BREAD WITH ROSEMARY, CHERRY TOMATO AND OLIVES

GAMBERI PICCANTI

SPICY PRAWNS COOKED WITH GARLIC AND CHILLI

PORK RIBS

TENDER RIBS IN A HOMEMADE BBQ SAUCE

CHICKEN SALAD

CHICKEN AND ROAST BELL PEPPERS SALAD

MAINS

CHICKEN DIANE

CHICKEN COOKED IN A DIANE SAUCE, POTATOES AND VEG

POLLO AL PEPE

CHICKEN IN PEPPERCORN SAUCE, POTATOES AND VEG

POLLO AL LIMONE

CHICKEN IN A ZESTY LEMON SAUCE, POTATOES AND VEG

SEABASS FILLET

LEMON, BUTTER, CHERRY TOMATOES, POTATOES AND VEG

GNOCCHI SORRENTINA (V)

IN TOMATO SAUCE, OVEN-BAKED AND TOPPED WITH CHEESE

LASAGNA

TRADITIONAL ITALIAN LASAGNA

RIGATONI CARBONARA

PASTA WITH PANCETTA, CREAM, EGG, PARMESAN

FETTUCCINE ALFREDO

HAM AND MUSHROOMS IN TOMATO AND CREAM

FETTUCCINE 'NDUJA

WITH SPICY 'NDUJA, PRAWNS AND CREAM

SPAGHETTI VONGOLE

CLAMS, GARLIC, PARSLEY

CANNELLONE VEGETARIANO (V)

RICOTTA AND SPINACH

PENNE ARRABBIATA (V)

TOMATO, GARLIC AND CHILLI

RIGATONI CHICKEN AND CHORIZO

PASTA WITH CHICKEN, CHORIZO TOMATO AND CREAM

DIAVOLA PIZZA

ONIONS, 'NDUJA, PEPPERONI

4 SEASON PIZZA

PEPPERONI, HAM, MUSHROOMS, OLIVES