

2 courses £17.95 ~ 3 courses £20.95

Available Wednesday and Thursday 12-7pm, Friday - 12-5pm, Saturday 12-3.30pm, Sunday 12-6pm

Starters

Ministrone {gfa} {v}
Pesto garnish, bread & butter

Mozzarella Fritta {v}
Deep fried mozzarella, arrabbiata dip

Polpette al sugo
Homemade meatballs, tomato sugo, focaccia

Bruschetta {gfa} {v}
Tomatoes, basil, garlic, olive oil on garlic ciabatta

Cozze alla Barese {gfa} (£2 supplement)
Mussels, white wine, garlic, chilli, tomato sugo & focaccia

Pate di Fegatini di Pollo {gfa}
Chicken liver parfait, caramelised onion jam & oatcakes

Main Course

Rigatoni Arrabbiata {v}
Tomato sugo, garlic, chillies, parsley
Add Chicken 2.5 / Sausage 2.5 / King Prawn 3.5

Pollo Pepe {gfa}
Pan roast chicken breast, pepper sauce,
new potatoes, seasonal vegetables

Branzino con Salsa Pomodoro {gf} (£2 supplement)
Seabass with a sundried tomato dressing,
garlic infused mashed potatoes, seasonal greens

Lasagne al Forno
Pasta sheets, beef Bolognese ragu,
bechamel sauce & parmesan

Pizza Margherita or Diavola
Classic Margherita or tomato sugo, spicy salami,
chillies, red onion

Risotto Primavera {v}
Spring vegetables, basil and parmesan
Add Chicken 2.5 / Pancetta 2 / Sausage 2.5

Add some nibbles?

Pane olio ed Aceto {ve} - 5
Italian bread, EVOO, balsamic vinegar

Olive Marinate {ve} {gf} - 4.5
Mix marinated Italian olives

Gnocchi Fritte {v} - 6.5
Crispy gnocchi, rosemary, garlic & sea salt,
truffle and parmesan

Sides

Patatine Fritte {v} - 4.5
Skin on fries

Patatine Fritte Picante {v} - 6
Skin on fries, parmesan, chilli seasoning

Garlic Infused Mash {v} - 4.5

Patatine Tartufo e Parmigiano {v} - 6.5
Skinny fries, parmesan, truffle oil

Insalta Verde {v} - 4.95
Mixed green leaf salad, lemon dressing, shaved pecrini

Pan Fried Seasonal Greens 4.95
With pancetta and thyme

Desserts

Tiramisù {v}
Classic Italian coffee flavoured dessert

Chocolate Fudge Cake
Served with vanilla ice cream

Gelato {gfa}
Selection of Italian ice creams

{v} VEGETARIAN | {vg} VEGAN | GLUTEN FREE {gf}
{n} NUTS | {c} SHELLFISH/ CRUSTACEANS

Please make your server aware of any dietary requirements or allergies.
Our sourdough bread is made in an environment where there
may be traces of nuts.