

2 COURSES £ 30

3 COURSES £ 35

STARTERS

SOUP OF THE DAY

AUBERGINE POLPETTI (VG)

Aubergine, raisins, pine nuts, orange & mint then finished in sugo

TERRINE

Ham hock terrine with home-made piccalilli, golden raisin puree

ARANCINI (V)

Date arancini, gorgonzola spuma.

MAIN COURSES

CHICKEN SALTIMBOCCA (GF)

Breaded chicken breast with crispy prosciutto, rosemary potatoes, marsala & sage butter

MACCHERONI (V)

Wild & button mushrooms, marsala and pecorino spuma

YESTERDAY'S LASAGNE

SMOKY CALABRESE PIZZA

Calabrese salami, smoked tomato, Bufala mozzarella, orange blossom honey.

SEABASS

Fillet of seabass, chickpeas, clams, fennel, chilli, white wine & tomato served with crostino

DESSERT

CAKE OF THE DAY

Please ask your server for details

AFFOGATO

Capocci soft serve vanilla ice cream, espresso, biscotti

TIRAMISU