

MOTHER'S DAY MENU

Two Courses

26.90

Mezzaluna Croccante

Fried pastry parcels filled with melted mozzarella cheese, served with a chilli sauce & garlic mayo dip (v)

Smoked Salmon Crostini

Smoked salmon with lemon & dill mascarpone, crispy capers & micro herbs on toasted sour dough

ANTIPASTI

Wild Mushroom & Chicken Liver Paté

With toasted sour dough & red onion marmalade

Funghi al Forno

Oven baked portobello mushrooms with gorgonzola, red onion & thyme, topped with a mozzarella, parmesan crust (v)

Calamari Fritti

Crispy calamari fritti served with lime wedge & tartar sauce

King Prawns

(£3 supplement)

With cherry tomatoes, white wine, garlic & chilli, with rustic bread

OR

With garlic butter, white wine, lemon & parsley, with rustic bread

MAIN COURSE

Fettuccine Giardino

Fettuccine with goat's cheese, courgettes, peas & spinach in a cream & white wine sauce with vegetarian 'parmigiano' (v)

Pollo Diavola

Char-grilled half boneless chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in rosemary, red wine & tomato sauce, served with french fries

Slow Roasted Lamb Shank

Slowly roasted tender lamb shank in a rosemary & mint gravy with green beans & herb mash (£4 Supplement)

Risotto ai Funghi

Creamy risotto with wild mushrooms & tarragon, infused with mascarpone & truffle oil (v)

Meatball Calzone

Folded pizza with Italian meatballs, mushrooms, roasted onions, tomato sauce, mozzarella, served with a pot of spicy arrabbiata sauce

Linguine Pescatore

Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce

Rib Eye Steak 280g

Cooked to your liking & served with french fries & peppercorn sauce (£7 supplement)

Trofie con Pesto

Short twists of pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished with vegetarian 'parmigiano' (v)

Salmone Arrosto

With toasted fregola, tiger prawns, cherry tomatoes, courgettes, spring onion & tenderstem broccoli in a white wine, tomato & saffron sauce (£3 supplement)

Branzino

Fillet of sea bass with crispy polenta skin on herb mash with tender-stem broccoli in a cream, white wine, spring onion & parsley sauce (£3 Supplement)

EXTRA SIDES

Marinated Olives

Mixed olives with garlic & herbs 4.50

Rustic Breads

Seeded tuscan bread, cross cut sour dough & grissini 5.90

Garlic Flatbread

With Garlic olive oil, rosemary & rock salt 4.90

Garlic Flatbread with Mozzarella

Made with imported Italian mozzarella 5.90

Garlic Flatbread with Tomato & Pesto

Pomodoro sauce & pesto infused rocket leaves (v) 5.90

Crispy zucchini

Fried Crispy coated courgettes 4.50

House salad

Served with our own Italian vinaigrette 4.50

French fries 3.50

Sweet potato Fries 4.50

Sautéed garlic mushrooms 3.90

Tender Stem Broccoli & Parmesan 4.90