



To Start...

Bruschetta – *only the Italians could take ‘tomato on toast’ and turn it into this mouth-watering classic by adding garlic & shredded basil* £5.50

Gnocchi Verdi ^(V, GF) – *ricotta & spinach gnocchi topped with butter & parmesan or a tomato & basil sauce* £ 7.00

Mains £11.50

Minestrone Soup – *a classic & all-time favourite, served warm with a dollop of pesto, & crusty bread* £6.00

Antipasto Shared Board – *a variety of cured meats [vegetarian – homemade humus & pickled walnuts], chargrilled vegetables, buffalo mozzarella, olives, sundried tomatoes, cornichons & crusty bread* £14.00

...to Follow...

Chicken & Garlic – *braised chicken pieces served with rosemary roasted potatoes, caponata & a side of garlic buttered crusty bread* £12.50

Vegetable Lasagne ^(V) – *home made, tomato based lasagne layered with spinach and aubergines topped with a ricotta béchamel sauce & served with a green salad* £11.50

Osso Bucco – *slowly braised beef shanks in a red wine & vegetable sauce topped with gremolata and served with baked orzo & steamed seasonal greens* £14.00

...to Finish!

Panna Cota – *Italy’s classic wonder of creamy perfection served with a strawberry coulis* £6.00

Panforte – *a torte of mixed dried fruits & nuts, topped with ice cream* £6.50

Affogato – *warm espresso coffee poured over creamy vanilla ice cream & served with home made biscotti* £3.50

If you have any allergies or dietary requirements let us know and we’ll do our best to accommodate.