

LUNCH (TUESDAY - FRIDAY / 12:30 - 2:00pm)

2 COURSE £16.50 OR 3 COURSE £19.50

(INCLUDING COFFEE)

DINNER (MONDAY - THURSDAY / 6:00 - 6:30pm)

2 COURSE £18.50 OR 3 COURSE £21.50

(INCLUDING COFFEE)

(SAMPLE MENU)

CHANGES EVERY 2 WEEKS

PRIMI

Risotto con Ragout di Calamari

Risotto mixed with a squid ragout

Verdure in Agro Dolce

Sweet and sour vegetables finished with grilled goats cheese and balsamic reduction

Linguine con Broccolie Zola

Linguine tossed with broccoli in a creamy gorgonzola sauce

Zuppa del Giorno

Soup of the day

SECONDI

Pollo con Spinaci

Chicken breast stuffed with spinach and mozzarella in a chive sauce

Vitello con Funghi Misti

Stuffed veal escallops with cured pancetta and served in a wild mushroom sauce

Filetto di Sogliola

Fillet of lemon sole in a dill breadcrumb and served with garlic mayonnaise

Costolette D'Angello

Grilled lamb cutlets served on a tomato and basil coulis

ALL DISHES ARE SERVED WITH VEGETABLES OR SALAD

DOLCI

Homemade Chocolate Tart Served with Vanilla Ice Cream

or

Apple and Cinnamon Creme Brûlée