

SET MENU

AVAILABLE FOR A PARTY OF 10 OR MORE

3 course meal £23.50 (plus 10% service charge)

2 course meal £18.50 (plus 10% service charge)

ANTIPASTI

Bruschetta

Garlic Bread

Funghi: Fresh button mushrooms, cooked in gorgonzola cheese, garlic, parmesan and white wine sauce, served with fresh bread

Calamari: Fried baby squid, served with home-made tartar sauce

Melanzana: Stuffed aubergine rolls with sundry tomatoes and scamorza cheese, served with rocket and sweet pepper sauce

Caprino e Asparagi: Grilled prosciutto wrapped asparagus, served on a slice of goat cheese and roasted beetroot topped with red wine, thyme and honey dressing

INSALATE / RISOTTI/ PASTE/ PIZZERIA

(gluten free pasta available on request)

Cesare e Pollo: Crispy salad with croutons, grilled chicken, parmesan shavings and Caesar dressing served with home-made bread

Risotto ai Porri: Italian rice, cooked with artichokes, leeks, chilli and tomato sauce, topped with goat cheese

Risotto Salame: Italian rice, cooked with selection of salami, mushrooms, onions, garlic, chilli and tomato sauce

Pollo Positano: Egg-ribbon pasta, with chicken, white wine, garlic, asparagus, mushrooms and cream

Penne Napoli: Tube pasta, with sliced beef fillet, onions, peppers, mushrooms and tomato sauce, topped with parmesan

Farfalle Sorrentina: Butterfly pasta in basil pesto, garlic, tomato sauce, parmesan and touch of chilli, topped with baby mozzarella

Lasagne: Home-made layers of pasta with mixed beef and, Bolognese sauce, béchamel, courgettes and ham

Pizza Funghi: Tomato base, mozzarella cheese, mushrooms and garlic

Pizza Americana Calda: Tomato base, pepperoni sausage, hot green peppers, mozzarella

Pizza Pollo: Tomato base, spicy chicken, green peppers, mushrooms, onions, garlic and mozzarella cheese

Salsiccia: Tomato base, pepperoni sausage, fresh Lucanica sausage, bacon, red onions and mozzarella

SECONDI di CARNE/ PESCE (extra £10)

Bistecca: Grilled fillet of British rib-eyed steak in rich red wine and pepper sauce, served with potatoes, green beans and carrots

Pollo Involtino: Bone in Chicken breast, stuffed with mascarpone, spinach and garlic, wrapped with Parma ham, served with creamy mushrooms sauce, accompanied with sautéed potatoes, green beans and carrots

Agnello: Grilled rump topped with rich red wine, mustard & mint sauce, served with mashed potatoes and green beans

Branzino: Pan-fried fillet of Seabass with Prawns in saffron, cherry tomatoes, olives, garlic and parsley sauce, served with mashed potatoes and spinach

Desserts

Tiramisu - trifle made with sponge soaked in liqueur and coffee, layered with mascarpone cheese and fresh cream

Banoffee - biscuit base trifle with fresh bananas, toffee and vanilla flavoured cream

Gelati - selection of Italian ice creams/ sorbet



All our dishes are cooked to order and vegetarian request can easily be accommodated.

For parties of five persons or more service charge of 10% will be added to your bill.