

LUNCH MENU

DINE ON OUR 2 COURSE LUNCH MENU
FOR £12.95 PER PERSON AND ENJOY A BOTTLE
OF WINE FOR JUST £5.95*

MON - THUR 12 NOON - 6PM
FRI, SAT & SUN 12 NOON - 4PM

INSALATA DI PEPERONI E MOZZARELLA

FRESH MOZZARELLA CHEESE WITH ROAST PEPPERS AND ROCKET

PENNE CON TONNO E OLIVE

PASTA TUBES COOKED WITH TUNA, CHILLI, GARLIC, TOMATO AND OLIVES

FUNGHI CON GAMBERI

PAN FRIED MUSHROOMS COOKED WITH GARLIC PRAWNS A TOUCH OF CREAM
AND SERVED OVER A HERBED CROSTONE

ASPARAGI AL BAGNA CAUDA

SEASONAL ASPARAGUS SERVED WITH A HOT GARLIC AND ANCHOVY DRESSING

INSALATA CALDA E FREDDO

A MIXED TOMATO AND OLIVE SALAD TOPPED WITH GRILLED MOZZARELLA CHEESE
TOPPED WITH CHILLI AND MARJORAM

SGOMBRO AFFUMICATO

HOT PEPPERED SMOKED MACKEREL SERVED ON GARLIC SPINACH



POLLO DI LEGUMI ALLA GRIGLIA

BAR GRILLED CHICKEN FILLET SERVED OVER GRILLED MIXED VEGETABLES WITH
CHILLI OIL AND MIXED HERBS

SALTIMBOCCA DI CEFALO

FILLET OF GREY MULLET TOPPED WITH SAGE AND PARMA HAM, COOKED WITH A GARLIC
AND WHITE WINE BUTTER SAUCE SERVED OVER BRAISED GARDEN PEAS

COTTOLETTE DI MAIALE

MARINATED PORK CUTLET IN CHILLI, GARLIC AND CHERRY TOMATO SERVED OVER
A HERB RISOTTO

PARMIGGIANA DI MELANZANE

BAKED AUBERGINE LAYERED WITH MOZZARELLA, TOMATO AND FRESH BASIL

FUSILLI ALLA TIBERIO

PASTA SPIRALS WITH SMOKED MOZZARELLA, ROAST PEPPERS AND FRESH CREAM

CREPELLE

A SAVOURY PANCAKE FILLED WITH SALMON, PRAWNS ENGLISH MUSTARD
& MIXED MUSHROOMS AND BAKED IN A TOMATO CREAM

*Minimum of 2 people per offer. A selected bottle of wine applies please ask your server for details.