

# Primi

#### CALAMARI FRITTI

Lightly Dusted Crispy Squid, Garlic Mayonnaise & Lemon

### POLPETTE DELLA NONNA

Handmade Italian Meatballs in a Tomato Ragu

## BRUSCHETTA CLASSICA (VG)

Toasted Ciabatta topped with Marinated Vine Tomatoes Basil, Garlic & Extra Virgin Oil

## ARANCINI (V)

Mushroom Risotto Balls with Mozzarella & Basil

## Secondi

## PIZZA ORTOLANA (V)

San Marzano Tomato, Fior di Latte Mozzarella, Roasted Peppers, Aubergines and Courgettes

#### SALSICCIA

Italian Fennel Sausage, Porcini Mushroom, Tomato and Chilli Sauce served with Casarecce Pasta

## LASAGNE AL FORNO

Layers of Slow Braised Beef, Pasta & Béchamel topped with Mozzarella

## BISTECCA (£7 SUP)

10 oz Ribeye Steak and Pepper Sauce Served with Vegetables and Sauté Potatoes

#### PIZZA DIAVOLA

San Marzano Tomato, Fior di Latte Mozzarella, Spianata Calabra (spicy salami) and Nduja

## AURORA (V)

Slow cooked Peppers, Onions and Mushrooms in a Creamy Tomato Sauce with Rigatoni Pasta

#### **POLLO CON FUNGHI**

Chicken Breast in a Porcini Mushroom Sauce served with Vegetables and Sauté Potatoes

#### GAMBERONI

Pan Fried King Prawns with Garlic, Parsley and a Prawn Sauce served with Linguine Pasta

# Dolci

#### **BIANCO PROFITEROLES**

**NUTELLA CHEESECAKE** 

White Chocolate Profiteroles

#### TIRAMISU

Layers of Coffee Soaked Sponge, Whipped Mascarpone & Marsala Wine

## **BISCOFF CHEESECAKE**

£27 (3 COURSES) £22 (2 COURSES)





