



## 1 COURSE £15 | 2 COURSES £24

Lunch Friday from 12 & Saturday 1-4.30 pm | Dinner Tuesday to Friday 5-7 pm

Starters
Bruschetta, tomato, parmesan, mozzarella V   *VE,GF
Antipasto misto: salami selection, parmesan shavings, flat bread *GF
Mussels, cream, white wine, shallots, herbs - As a Main with Chips *GF
Caprese salad: buffalo mozzarella, vine tomato, olives, basil emulsion V   *GI
Soup V   *VE, GF
——— Mains ———
Risotto squash & goat's cheese, parmesan V   *VE, GF
Linguine puttanesca, olives, capers, cherry tomatoes - Add salmon V   *VE,G
Tortelli filled with spinach & ricotta in creamy mushroom sauce V

F Chicken escalope, fried, crumb, tomato, mozzarella & Napoli spaghetti Market fish of the day & accompaniments \*GF

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Profiteroles V	Affogato V   *GF	Sorbet V   *VE,GF	Panna Cotta V   *GF	

Extra For the Table ———

Snacks: Marinated Olives £3.80 | Pizza Garlic Bread £8.95 / 10.95 | Arancine & Aioli £9.95 Sides from £5 each (check our Sides Section)

> V - VEGETARIAN \* CAN BE MADE: VE - VEGAN +2 | GF - GLUTEN FREE +2

THIS IS A SAMPLE MENU SUBJECT TO CHANGE. TERMS & CONDITIONS APPLY PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES MOST OF OUR DISHES CAN BE ALTERED TO SUIT YOUR DIETARY REQUIREMENT

