## DAY MENU



Any 2 courses for only £19.95

when purchasing a drink Add a glass of house wine for £5.00

Mon - Fri 12-3pm



TOMATO RED PEPPER SOUP	£6.95
Add rosemary focaccia £1.50 VG GTO	
BRUSHETTA	£7.45
Confit vine cherry tomatoes, red onion, toasted focace	cia, balsamic glaze V6 679
ARANCINI	£7.95
Mushroom arancini with parmesan mayo	
WHITEBAIT	£7.95
Whitebait with garlic aioli	
RAVIOLI	£7.95
Wild boar ravioli with arrabiata sauce	



MARGHERITA  Mozzarella, tomato sauce and basil / 679	£13.95
VEGANO Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan cheese. VG 670	£14.95
FUNGI Wild mushrooms, prosciutto, tomato sauce and mnozzarella (719)	£14.95
DIAVOLA Nduja,chilli, hot honey, tomato sauce and mozzarella 670	£14.95
PEPPERONI Pepperoni, tomato sauce, mozzarella 679	£15.95
SABATINI SPECIALE Prosciutto, pepperoni, red onion, gorgonzola, black olives, tomato sauce mozzarella (379)	£16.95 and

vegan cheese available



FOCACCIA GARLIC BREAD	£4.45
SKIN ON FRIES - add parmesan and truffle oil £1	£4.95
BABY GEM, PARMESAN SALAD	£3.95
TOMATO SALAD, SHERRY DRESSING 670 V6	£4.95



RISTORANTE . ITALIANO



CARBONARA	£14.95
Spaghetti carbonara, guanciate cooked in egg and parmesan cheese	
*Add nduja for £2 (TP)	
SEABASS LINGUINE	£15.95
Pan seared seabass, lemon cream sauce, basil oil (179)	
CHICKEN MILANESE	£15.95
Breaded fried chicken, skin on fries, sun dried tomato & rocket salad v	vith
parmesan mayo	
MUSHROOM LINGUINE	£14.95
Creamy vegan mushroom sauce, rigatoni, rocket and truffle oil 🙌	
LAMB RAGU	£ 15.65
Slow cooked lamb shoulder ragu with papperdelle, gremolata 📆	
BAKED GNOCCHI	£14.95
Tomato, spinach & pangrattato crumb VG	



TIRAMISU	£7.95
Amaretto soaked sponge biscuit, espresso coffee,	
mascarpone cream and cocoa dusting V	
CHOCOLATE TART	£7.95
with rasopberry sorbet, hazelnut crumb 16 67	
VANILLA PANNA COTTA	£7.75
Fruit compote V (FF	
GELATO V 67	
Two scoops	£5.25
Three scoops	£6.95