DAY MENU



Any 2 courses for only

£19.95

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

Mon - Fri



SWEET POTATO SOUP	£6.45
Add garlic and rosemary focaccia £1.50 VG GFP	
BRUSHETTA	£7.45
Confit vine cherry tomatoes, toasted focaccia VG	
ARANCINI	£7.95
Mushroom arancini with parmesan mayo	
WHITEBAIT	£7.95
Whitebait with garlic aioli	
COURGETTE SALAD	£7.45
Shaved courgettes, stracciatella, endive, orange & golden raisins V GF	
RAVIOLI	£7.95
Wild boar ravioli with red pesto cream sauce	



MARGHERITA Mozzarella, tomato sauce and basil V 679	£13.95
VEGANO Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan cheese. VG GŦO	£14.95
SORRENTO Goats cheese, pancetta, tomato sauce, mozzarella, figs and honey	£14.95
DIAVOLA Salami, 'nduja, ricotta, jalapeños, tomato sauce and mozzarella 670	£14.95
PARMA Prosciutto, tomato sauce, mozzarella, rocket and parmesan cheese 670	£15.95
SABATINI SPECIALE Tuscan Sausage, prosciutto, red onion, gorgonzola, black olives, tomato s.	£16.95 auce

and mozzarella GTO vegan cheese available



FOCACCIA GARLIC BREAD	£4.45
SKIN ON FRIES	£4.95
ROSEMARY NEW POTATOES VG	£3.95
BABY GEM, PARMESAN SALAD	£3.95
TOMATO SALAD, SHERRY DRESSING GFO VG	£4.95

V vegetarian, VG vegan, GTO gluten free option. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.



RISTORANTE · ITALIANO



£14.95

£7.95

CARBONARA

TIRAMISU

Spaghetti carbonara, smoked guanciale cooked in egg and parmesan che 'Add nduja for £2 670	ese.
SEABASS LINGUINE	£15.95
Pan seared seabass, lemon cream sauce, basil oil GTO	
CHICKEN MILANESE	£15.95
Breaded fried chicken, rosemary new potatoes, sun dried tomato salad $\&$	
parmesan mayo	
RIGATONI ALLA VODKA	£14.95
Tomato and basil sauce, rigatoni pasta VG GFD (add tuscan sausage £2)	
LAMB RAGU	£ 15.65
Slow cooked lamb ragu with papperdelle, gremolata 💬	
BAKED GNOCCHI	£14.65
Sweet potato baked gnocchi and gorgonzola V	
PORK CHOP	£16.95
Bone in pork chop with borlotti beans and salsa verde (F (set lunch +£2)	



Amaretto soaked sponge biscuit, espresso coffee,	
mascarpone cream and cocoa dusting V	
CHEESECAKE	£7.95
Vanilla cheesecake, strawberries VG GTO	
STICKY TOFFEE PUDDING	£7.95
Sticky toffee pudding with toffee sauce V	
VANILLA PANNA COTTA	£7.75
With poached seasonal fruit, sloe gin syrup V GF	
GELATO V GF	
Two scoops	£5.25
Three scoops	£6.95

All our food is prepared and made fresh to order, during busy periods there may be a delay