

SEASONAL SET MENU

2 COURSES £14.90/ 3 COURSES 17.90 (MONDAY TO FRIDAY 12 TO 17)

2 COURSES £15.90/ 3 COURSES 18.90 (SATURDAY 12 TO 16)

2 COURSES £15.90 / 3COURSES 18.90 (SUNDAY 12 TO 17)

STARTERS

ZUPPA DEL GIORNO (GF) (V)

Homemade soup of the day.

FINOCCHIONA PECORINO E MIELE

Cured pork slices, favoured with coarse ground black pepper and wild fennel seeds and cured for a minimum of 3-4 months. Pecorino sardo and honey.

COZZE AI POMODORINI (£2 SUPPL)

Shetland mussels, garlic, chili, cherry tomato sauce.

BRUSCHETTA AL POMODORO E CAPPERI

Chargrilled sourdough bread, tricolour cherry tomatoes, capers powder, basil, EVO.

LASAGNA FRITTA

Our signature dish, deep fried lasagna bites, Napoli sauce.

CAPONATA (VG)

Slow cooked sweet and sour aubergines, celery, olives, capers and tomatoes.

ARANCINE A' CARNE

Deep fried sicilian rice ball stuffed with beef and pork ragout, peas, cacio e pepe sauce.

MAINS

RIMINI

LASAGNA ROMAGNOLA.

Hand made Santa Lucia s slow cooked beef and pork ragout lasagna.

SORRENTO (V)

MAFALDINE AL POMODORO E BASILICO, BURRATA E PESTO .

Handmade ribbon shaped with a hollow centre, Napoli sauce, cherry tomatoes, basil pesto, burrata and EVO.

NAPOLI

PACCHERI O' RRAU NAPOLETANO.

Handmade tube shaped pasta with slow cooked tomato, pork and beef ragout.

OLBIA (£2 SUPP)

LINGUINE COZZE E SALICORNIA.

Durum wheat linguine pasta, garlic, chillies, Shetland mussels, samphires.

SALERNO

BUCATINI AGLIO OLIO E PEPERONCINO.

Handmade spaghetti with a hollow centre garlic, olives, EVO.

POLLO ALLA MILANESE (£2 SUPP)

TENDER CHICKEN BREAST

pan-fried to golden perfection. Coated in a delicate crust and cooked with aromatic butter, garlic, and rosemary, this Italian favorite is paired with a side of bucatini pasta, generously coated in a Napoli sauce.

PALERMO (£3 SUPP)

LINGUINE AI GAMBERI E LIMONE.

Durum wheat linguine pasta, king prawns, garlic, chillies, cherry tomato sauce, lemon zest and olive powder.

BRANZINO AL PANGRATTATO E BIETOLE (£3 SUPP)

Tender pan-fried sea bass fillets with a crust of lemon and parsley breadcrumbs. Accompanying the sea bass is a medley of sautéed rainbow chard. To complete this dish a rich sauce made with garlic and sun-dried tomatoes

REGGIO CALABRIA (V)

MAFALDINE ARRABIATA

Handmade ribbon shaped pasta, confit garlic and chillies, Napoli sauce, cacio e pepe sauce.

DESSERT

DOLCE DEL GIORNO

Ask your server for today's dessert of the day.

