

# SEASONAL SET MENU

1 course £11.90 / 2 Courses £14.90 / 3 Courses £17.90 (Mon-Fri from 12 to 17)

2 courses £16.90 / 3 courses £19.90 (Sat 12 to 15)

2 Courses £16.90 / 3 Courses £19.90 (Sun 12 to 17)

## STARTERS

### ZUPPA DEL GIORNO (V)

Homemade soup of the day, prepared with fresh seasonal ingredients. Served with a slice of rustic sourdough bread. (ask the server)

### COZZE AL LIMONE

Fresh Shetland mussels sautéed with garlic, chillies, and lemon. Served with toasted garlic sourdough. (1, 8, 12, 11)

### LASAGNA FRITTA

Golden-fried lasagna bites with a crispy crust, served with a side of slow-cooked Napoli sauce and fresh basil. (1, 2, 4, 8)

### ARANCINETTE SALSICCIA

Crispy deep-fried rice balls stuffed with Italian pork sausage and melted mozzarella, served with a rich Gorgonzola fondue. (1, 8)

### BRUSCHETTA CLASSICA (V)

Chargrilled sourdough topped with a vibrant mix of cherry tomatoes, fresh basil, and extra virgin olive oil. (1, 11)

### CAPONATA (V)

Traditional Sicilian sweet and sour aubergine stew with celery, capers, olives, and tomatoes, slow-cooked to perfection. (1, 2, 11)

### PANCIA DI MAIALE (£2 SUPP)

Tender slow-cooked pork belly, glazed with a rich jus reduction, served with homemade pear chutney. (1, 2, 8)

### OMBRINA ALL'ARANCIA (£3 SUPP)

Cured stone bass tartare, elegantly presented on a saffron coral crisp with pomegranate, fresh orange segments, black caviar, and a delicate orange-infused mayo. (4, 5)

### PACCHERI ARRABBIATA (V)

Wide-ridged tube pasta tossed with garlic, fresh chillies, and Napoli sauce. (1)

### RISOTTO GORGONZOLA,

### NOCI E PERE (V)

Creamy Carnaroli rice with Gorgonzola, walnuts, and pear chutney. (6, 8)

### MEZZE MANICHE SALSICCIA

### E NDUJA

Wide-ridged tube pasta with Italian sausage, Nduja from Spilinga, and Napoli sauce. (1, 8)

### LINGUINE GAMBERI

### E LIMONE (£3 SUPP)

Linguine pasta with king prawns, garlic, chillies, lemon zest, and black olive powder. (1, 3, 11)

### LASAGNA

Traditional oven-baked beef lasagna layered with slow-cooked ragù and béchamel sauce.

(1, 2, 4, 8, 9, 7, 11)

### POLLO ALLA MILANESE (£3 SUPP)

Crispy breaded chicken breast, pan-fried with garlic and rosemary, served with your choice of linguine Napoli or chips. (1, 4, 8)

### BRANZINO IN CROSTA (£3 SUPP)

Pan-seared fillet of seabass with a golden crust of lemon, garlic, and parsley breadcrumbs, served with sautéed black cabbage. (1, 5, 8)

### PIZZA MARGHERITA (V)

Tomato, Fior di Latte mozzarella, fresh basil, extra virgin olive oil. (1, 8)

### PIZZA 4 STAGIONI

Tomato, Fior di Latte mozzarella, olives, artichokes, smoked cooked ham, and mushrooms. (1, 8)

### PIZZA DELICATEZZA (V)

Fior di Latte mozzarella, cherry tomatoes, fresh basil. (1, 8)

Should you suffer from any food allergies can you please inform your server.

Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.

Gluten free pasta is available upon request.

There is a discretionary service charge of 10% for tables of 5 or more.

This menu is not available on Mother's day, Father's day, Valentine's day or during our Festive period

## DESSERT

### DOLCE DEL GIORNO

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

