

FROM TUESDAY TO THURSDAY SET MENU OFFER:

2 COURSES MEAL £ 19.95 OR 3 COURSES MEAL £ 22.95

STARTER

BRUSCHETTA AL POMODORO

Classic bruschetta with tomato and basil! Chopped fresh cherry tomatoes with garlic, fresh basil and extra-virgin olive oil, served on toasted slices of Altamura bread.

INSALATA CAPRESE

Caprese salad is an Italian salad, made of sliced fresh mozzarella, Vine tomatoes, and fresh basil, seasoned with salt, and olive oil. It's served on bed of rocket.

ARANCINI AL RAGU

Arancini are Italian rice balls that are stuffed, coated with breadcrumbs and deep fried, and are a staple of Sicilian cuisine. we serve the most classic with Bolognese sauce, cheese and peas. Served in a bed of tomato sauce and pistachio powder

ZUPPA DEL GIORNO

A delicious blend of fresh seasonal vegetables, caressed by a light vegetable broth and enriched with aromatic herbs.

MAIN

SPAGHETTI CARBONARA

Authentic Roman experience with al dente pasta, crispy bacon, creamy egg and pecorino sauce, all seasoned with black pepper. Simplicity and taste in every forkful.

PARMIGIANA VEGANA

Our Melanzana Parmigiana is a vegan version, using fried aubergine, rich tomato sauce, basil, garlic and vegan cheese.

RISOTTO AI FUNGHI

A harmonious symphony of creamy rice and selected mushrooms, an enveloping embrace of earthy flavours. A gastronomic experience with an irresistible character.

POLLO CACCIATORA

Supreme chicken breast cooked in the oven with tomato sauce, Tagiasche olives, garlic, Guanciale and Onion. Accompanied with mix vegetable.

DESSERT

TORTA DELLA NONNA

Shortcrust pastry cake, filled with lemon-flavoured Pasticcera cream, covered with pine nuts and almonds.

ICE CREAM

Chocolate, Vanilla, Strawberry, Pistacchio

FUDGE CAKE

Decadent temptation of pure chocolate. A soft and dense pastry, embraced by a generous layer of fudge icing. An ecstasy for chocolate lovers. Served with scoop of Vanilla ice cream