

PIZZA AND PASTA

LUNCHTIME MENU

Baked bread and butter 50pPerperson
Garlic Pizza 3.95
Garlic Pizza with tomato 3.95

STARTERS all at 3.95

Homemade Soup of the day
Garlic mushroom bruschetta
Traditional bruschetta with tomatoes, garlic and basil
Salmon Fishcake... served with curried mayonnaise
Pea and Asparagus Arancini rice balls coated in breadcrumbs and served with Napoli sauce
Our own chicken liver Pate served with toasted focaccia and port and redcurrant sauce

PIZZA AND PASTA.. all at 6.50

Fettucine Bolognese...

Our slow cooked ground beef, tomato and herb ragu tossed with pasta ribbons

Spaghetti Carbonara...

In a sauce of egg, Parmesan cheese, black pepper, smoked pancetta and a touch of cream

Spaghetti Putanesca...

Spaghetti tossed with tomatoes, olives, anchovy and capers

Penne Arrabiatta...

Tomato, garlic and chilli sauce (add chicken breast for 1.50)

Penne Amatriciana...

Smoked pancetta, onions, tomato, garlic and chilli sauce

Penne Pasticiatte...

Tomato, cream, ham, mushroom, chilli and garlic sauce

Fettucine Napoli...

Pasta ribbons tossed in a fresh tomato sauce

Fettucine Boscaiola...

In a sauce of Bolognese, cream, mushrooms and Parmesan cheese

Linguine Genovese...

Linguine with Pine nut and basil Pesto

Penne al forno...

Penne oven baked in a sauce of Bolognese and cream, topped with mozzarella cheese

Linguine Primavera...

With a sauce of tomatoes, mushrooms, broccoli and peas

Risotto Calabrese...

Carnaroli rice cooked in a sauce of tomatoes, pancetta and peas

Pizza Margherita

Tomatoes, Mozzarella cheese, Basil

Pizza Solo (without Cheese)

Tomato base, fresh cherry tomatoes, onion, peppers, fresh rocket, oregano, garlic

Pizza Napolitana

Tomatoes, Mozzarella cheese, Olives, Capers, Anchovy, Garlic

Pizza Prosciutto e Funghi

Tomatoes, Mozzarella cheese, Ham, Mushrooms, Onions

Pizza Piccante

Tomatoes, Mozzarella cheese, Hot Italian pepperoni sausage, chilli, garlic

Pizza Sicilia

Tomatoes, Mozzarella cheese, Salami, Onion, Oregano

Pizza Tre Colori

Tomatoes, mozzarella cheese, onions, mushrooms, peppers

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR FOOD INTOLERANCES BEFORE ORDERING YOUR MEAL. NUTS AND PRODUCTS CONTAINING NUTS, ARE USED IN OUR KITCHEN

MAIN COURSES

Grilled Fillet Steak 285gram 23.50

Rib Eye Steak 285gram 19.50

Served with green peppercorn cream sauce and homemade chips

Or

Served with grilled tomato, balsamic onions and homemade chips

Roast Rump of Lamb 16.50

Marinated in rosemary and garlic, roasted and served on caramelised onion mash with red wine sauce

Gressingham duck breast 18.00

Roasted with 5 spice and served with crispy garlic potatoes and rosemary, orange and julienne vegetable sauce

King Prawns 18.90

Pan fried in olive oil with garlic, lemon and white wine, served with homemade chips (available as a starter @ 8.95)

Baked Halibut Supreme 19.50

Served with pancetta, prawn and roasted tomato butter sauce with sautéed potatoes

SERVED WITH YOUR CHOICE OF SIDE DISH.

Ravioli con Aragosta 13.50

Lobster filled Ravioli served in a creamy tomato and prawn sauce

SIDE ORDERS

FRESH VEGETABLES OF THE DAY 1.50

HOUSE MIXED SALAD 2.90

TOMATO AND ONION SALAD 2.90

HOME MADE CHIPS 2.90

FRENCH FRIES 2.90

GARLIC MAYONNAISE 1.00

SPECIAL 2 COURSE LUNCH MENU

14.50

STARTERS

Homemade Soup of the day

Garlic mushroom bruschetta

Traditional bruschetta with tomatoes, garlic and basil

Salmon Fishcake... served with curried mayonnaise

Pea and Asparagus Arancini rice balls coated in breadcrumbs and served with Napoli sauce

Our own chicken liver Pate served with toasted focaccia and port and redcurrant sauce

MAIN COURSE

Breast of chicken cooked in a sauce of tomatoes, capers, olives, chilli and garlic

Medallions of Pork fillet served in a green peppercorn cream and mushroom sauce

Grilled Sea Bass with garlic and prawn butter sauce

Served with your choice of side...
Chips, French fries, Creamy potato mash, fresh vegetables, house salad

Fresh Mussels...

When available.....

6.90 / 10.90

Cooked in white wine and garlic

Or

Tomato, garlic and chilli broth