

LUNCH MENU - TWO COURSES £12.90

STARTERS

CAPRESE SALAD - Sliced tomatoes, fresh mozzarella with fresh basil drizzled with extra virgin olive oil and sweet balsamic vinegar

FUNGI RIPIENI-Mushrooms stuffed with goat cheese, sun dried tomatoes and Garlic, drizzled with extra virgin olive oil, sweet balsamic vinegar and parmesan cheese

INSALATA CAMPAGNOLA -Pan fried goat cheese, fresh rucola, beetroot, drizzled with olive oil and sweet balsamic vinegar

BRUSCHETTA – freshly made focaccia topped with tomatoes, red Onion, garlic, drizzled with extra virgin olive oil and sweet balsamic vinegar

9 INCH PIZZA GARLIC BREAD- baked in oven

9 INCH PIZZA GARLIC BRERAD MOZZARELLA – baked in oven

BIANCHETTI FRITTI – deep fried Breaded whitebait served with tartare sauce fresh lettuce drizzled with olive oil and sweet balsamic vinegar

MAINS

SPAGHETTI CARBONARA - bacon, egg yolks, with cream and white wine sauce

SPAGHETTI BOLOGNESE – Made with steak mince in traditional Italian way

SPAGHETTI POLPETE – with freshly made meatballs, white wine, tomato sauce, fresh basil and extra virgin olive oil

PENNE ALL' ARRABIATTA – with fresh chilly, garlic, white wine, tomato sauce, fresh basil and extra virgin olive oil

SPAGHETTI VEGETARIAN – with garlic, olives, capers, mushrooms, tomato sauce, white wine, fresh parsley and extra virgin olive oil

MARGHERITA PIZZA – with tomato sauce, mozzarella, oregano, fresh basil drizzled with extra virgin olive oil

CALZONE PIZZA – folded pizza with tomato sauce, ham, mushrooms, mozzarella, drizzled with extra virgin olive oil

