

# FIXED PRICE MENU



available Monday to Friday served between 12 noon to 10 pm

2 COURSE £10.95 3 COURSE add £3.50

(Price per diner. Please note sorry but no changes can be made to menu fisso)

# PRIMI =

## Zuppa del Giorno or Minestrone o

Chefs home made soup of the day or minestrone made with fresh chunks vegetables and a touch of pasta

## Focaccia Cosa Nostra (to share between 2)

Pizza base drizzled with garlic, olive oil and fresh pesto served with our own Napoli dip

#### Zucchine e Carote Fritte V

Fried crisp courgette and carrot strips lightly seasoned and served with a spicy arrabiata dip

#### Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

#### Bruschetta 0

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

# SECONDI -

#### Penne Salsiccia

Tubes of De Cecco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

## Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with a Italian tomato sauce finished with mozzarella cheese

### Lemon Sole con Burro

Lemon sole fillet cooked in a light glazed butter sauce with a touch of chilli, served on a bed of roast potatoes & side salad (supplement £1)

#### Casaraccia Funghi o

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

#### Lasagne

Our traditional Italian favourite

## Pizza Vegitali o

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

#### Pan Roasted Chicken Thighs

Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash (supplement £1)

#### Roast of the Day

Traditional roast of the day served with Italian doughballs & served with all the trimmings (supplement £1)

# DOLCI

#### Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

#### **Tiramisu**

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold and topped with cacao powder

#### Gelato Caramello

Rich vanilla royal ice cream with oodles of caramel sauce with a Rossini chocolate curl wafer





