

*We have gone **ITALIAN** for
JANUARY !!!!*

Starters

Melon Prosciutto Ham £6.75

Bruschetta Rustica - Italian Bread with chopped tomatoes, red onions, garlic + olive oil £5.25

Mozzarella Fritta – Panko breaded mozzarella with a spicy Tomato Sauce £6.75

Pizza Pepperoni – topped with tomato sauce, melted mozzarella and spicy pepperoni £6.50

Minestrone Soup – topped with Parmesan Cheese £3.75

+ + +

Mains

Spaghetti Al Frutti Di Mare – seasonal fish and shellfish in a rich tomato sauce £11.95

Lasagne Bolognese – layers of pasta with mince, tomato sauce and topped with cheese sauce £11.50

Pollo Con Funghi – Creamy garlic mushroom sauce £11.95

Spinach and Ricotta Cannelloni £11.25

Breaded Italian Chicken Cutlets – breadcrumbs with Romano and Parmesan Cheese with a separate serving of Tomato and Basil Sauce £11.95

Tagliatelle Carbonara – Creamy garlic and bacon and bacon sauce £11.50

Bistecca Pizzaiola - West End Butcher Sirloin Steak with a separate serving of tomato, garlic, capers, oregano + rocket sauce £16.95

+ + +

Desserts 6.95

Tiramisu – classic Italian sponge

Limoncello Tart – refreshing tangy tart

Cannoli – a crispy shell with a creamy, sweet ricotta filling

Affogato Chocolate Mousse – a dreamy espresso chocolate mousse

Selection of Cheese and Biscuits

+ + +

Coffee with Home Made Fudge £2.20

Wines £16.50

1. Chardonnay - Australia

Rich, creamy and smooth with lots of ripe tropical fruit and creamy finish

2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively white wine

3. Sauvignon Blanc- Chile

Stylish, dry and crisp with classic gooseberry aromas and concentrated citrus fruit.

4. Rose - California

Juicy and refreshing – lots of ripe, fresh red fruits, followed by a touch of sweetness

5. Shiraz - Australia

Sumptuous and big – packed full of blackberry fruits – smooth and juicy

6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant nose and ripe fruit

7. Merlot - France

Voluptuous, soft and lingering. Rich in colour, juicy fruit flavours with a soft supple finish