

## Lunch Menu

1 course £7.95 / 2 course £10.95

### *Starters*

#### **Zuppa del giorno (G/F)**

Today's seasonal vegetable soup served with focaccia bread

#### **Minestrone alla Casalinga (G/F)**

Traditional ham and chunky vegetable broth served with focaccia bread

#### **Cozze Crèma OR Cozze Marinara**

Shetland mussels with white wine & cream or steamed in tomato, chilli & basil sauce

#### **Bruschetta Napoletana**

Crusty Italian bread topped with tomatoes, basil, red onion, garlic & olive oil

#### **Breaded and Deep Fried Garlic Mushroom Balls**

Served with garlic mayo

#### **Patè di Trota Affumicata**

Smoked trout pate served with caramelized apricot, garlic bread and salad

### *Mains*

#### **Lasagne al Forno**

Classic baked dish with layers of pasta, ragu and white sauce

#### **Pollo Funghetto**

Fillets of chicken medallions cooked in a rich, white wine, cream and mushroom sauce, served with sautéed potatoes

#### **Pesce del giorno alla griglia**

Grilled catch of the day with and capers, lemon and butter sauce served with boiled potatoes

#### **Margherita Pizza**

Pizza with tomato, mozzarella & basil served with any two toppings of your choice

#### **Spezzatino di Vitello**

Veal stew slow cooked in Italian herbs and vegetables served with focaccia bread

#### **Farfalle Pomodoro e Pinoli**

Butterfly shaped pasta cooked with sundried tomatoes, basil and pine nuts

### *Desserts (£3.00 supplement)*

**Gelato OR Tiramisu OR Apple Pie OR Profiteroles**