

# EVENING

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Available 3.00 - 6.30pm

❖ 2 course £15.95 per person ❖ 3 course £18.95 per person ❖  
(no sharing)

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## STARTERS

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### Minestrone (V)

Traditional Italian Vegetable Soup.  
Served with Focaccia Bread

### Zuppa del Giorno (V)

Today's seasonal vegetable Soup.  
Served with focaccia bread

### Bruschetta (V)

Toasted Italian Bread topped with diced  
Vine Tomatoes.

### Pate

Chicken Liver pate Served with Garlic Bread  
& Caramelised onions.

### Polpette

Italian Meatballs Oven Baked in Tomato Sauce &  
Chilli, Served with Focaccia Bread.

### Prawn Cocktail

Fresh Prawns, mixed in a Marie Rose Sauce,  
Served on a Bed of Baby Gem Lettuce.

### Cozze

Mussels Cooked in White Wine & Herbs,  
Served with Garlic Bread.

### Arancini

Breaded Saffron Rice Balls Stuffed with  
Mozzarella Cheese & Bolognese Sauce.  
Served With Spicy Tomato Sauce.

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## MAINS

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### Lasagna

Authentic Italian Homemade Meat Lasagne.

### Spaghetti Bolognese

Spaghetti Cooked in our Homemade  
Bolognese Sauce.

### Chicken Stroganoff

Chicken Thigh Fillets cooked in Cream,  
Mustard & Mushrooms Sauce. Served with Rice.

### Pizza Margherita (V)

Tomato, Mozzarella Cheese & Basil.

### Penne Arrabiata (V)

Penne Cooked in Tomato Sauce & Chillies.

### Rigatoni Zucchine e Gamberi (2.00 supplement)

Rigatoni Pasta Cooked in Cream, Butter,  
Courgettes & Baby Prawns.

### Branzino Al Limone

Grilled Seabass Topped with White Wine &  
Lemon Sauce, Cherry Tomatoes & Spring  
onions. Served with Potatoes.

### Risotto Pollo e Funghi

Italian Risotto Cooked in Butter Cream with  
Parmesan, Wild Mushrooms & Chicken.

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## DESSERTS

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Tiramisu

Cheesecake

Gelato

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Food allergies & intolerances: before ordering please speak to a member of staff if you have any requirements.  
Some dishes may contain traces of nuts.