

# SET MENU

NOT AVAILABLE AFTER  
6:30PM ON SATURDAYS

2 COURSES FOR £23.95  
3 COURSES FOR £27.95

## STARTERS

### CHEF'S SPECIAL AUBERGINE GFO, VGO

MASHED AUBERGINE COOKED WITH CUMIN, CORIANDER, A TOUCH OF TOMATOES, GARLIC & CHILLIES. SERVED WITH ROSEMARY & SEA SALT FOCACCIA.

### BUFFALO BRUSCHETTA GFO, VGO, N

TOASTED RUSTIC ITALIAN BREAD SERVED WITH MIXED TOMATOES, FRESH BASIL, PARSLEY & GARLIC OIL. TOPPED WITH A PESTO DRESSING & BUFFALO MOZZARELLA.

### MUSHROOM ARANCINI V

ARBORIO RICE, MUSHROOMS & MOZZARELLA, COATED IN BREADCRUMBS & DEEP FRIED. SERVED WITH A SPICY SAUCE AND ROCKET.

### DEEP FRIED BRIE V

A WEDGE OF BRIE COATED IN PANKO BREADCRUMBS & DEEP FRIED. SERVED WITH APPLE & PLUM CHUTNEY THEN GARNISHED WITH ROCKET.

### TUSCAN RIBS & WINGS DFO

SPARE PORK RIBS & CHICKEN WINGS COOKED IN A SWEET HONEY BBQ SAUCE.

+£1.50

### CALAMARI

CRISPY DEEP FRIED BREADED CALAMARI, SERVED WITH GARLIC AIOLI AND A LEMON WEDGE.

+£2.50

## ◆◆◆ MAINS

### RUMP +£4 ◆

### SIRLOIN +£5 ◆

### RIB EYE +£6

ALL OF OUR 8OZ STEAKS ARE 28 DAY MATURED, SEASONED WITH ROSEMARY AND OLIVE OIL, PAN FRIED TO YOUR PREFERENCE AND SERVED WITH CHIPS, A FRESH SIDE SALAD AND A SAUCE.

PEPPERCORN SAUCE ◆ DIANE SAUCE ◆ GARLIC & HERB BUTTER

### LASAGNE

LAYERS OF FRESH PASTA WITH SLOW COOKED BEEF BOLOGNESE SAUCE AND HOMEMADE CREAMY BECHAMEL SAUCE, TOPPED WITH MOZZARELLA AND PARMESAN. OVEN BAKED TO PERFECTION

### VEGETABLE & GOAT'S CHEESE LASAGNE V, N

LAYERS OF FRESH PASTA. PUREED OVEN BAKED AUBERGINE, FRESH SPINACH, GOAT'S CHEESE AND PESTO WITH A CREAMY HOMEMADE BECHAMEL SAUCE, RICH TOMATO SAUCE, MOZZARELLA, MIX DI FORMAGGIO AND FRESH BASIL.

### SPINACH AND RICOTTA CANNELLONI V

ROLLED PASTA SHEETS FILLED WITH RICOTTA CHEESE, SPINACH AND MIX DI FORMAGGIO, OVEN BAKED IN A RICH TOMATO SAUCE AND TOPPED WITH A LAYER OF HOMEMADE CREAMY BECHAMEL SAUCE AND MOZZARELLA.

### CASARECCE POLLO PESTO N

OVEN BAKED CASARECCE PASTA WITH CHICKEN, MUSHROOMS AND ROASTED ONIONS IN A CREAMY PESTO SAUCE, TOPPED WITH A SIZZLING LAYER OF PARMESAN.

+£1.50

### CAPRA GRILL SALAD GFO, V

OVEN BAKED RUSTIC ITALIAN BREAD TOPPED WITH GOAT'S CHEESE AND APPLE & PLUM CHUTNEY, SERVED WITH MIXED SALAD LEAVES, AVOCADO, TOMATOES, CUCUMBER, GREEN BEANS & ARTICHOKE. DRIZZLED WITH A DELICIOUS BALSAMIC GLAZE.

### CHICKEN AND CHORIZO SALAD GFO, DFO

DELICIOUSLY SPICY CHICKEN AND CHORIZO, COOKED IN BUTTER AND EXTRA VIRGIN OLIVE OIL WITH MUSHROOMS, TOPPED WITH MIXED SALAD LEAVES, SPINACH, AVOCADO, TOMATOES, CUCUMBER & RED ONIONS. SERVED WITH A HONEY MUSTARD DRESSING AND OUR HOMEMADE ROSEMARY & SEA SALT FOCACCIA.



V - VEGETARIAN, VGO - VEGAN OPTION, GFO - GLUTEN FREE OPTION,  
DFO - DAIRY FREE OPTION, N - CONTAINS NUTS

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## MAINS CONTINUED

### DIABOLO PIZZA GFO, DFO

SAN MARZANO TOMATO SAUCE, MOZZARELLA & SPICY PEPPERONI WITH EXTRA VIRGIN OLIVE OIL.  
ADD CHILLIES FOR £1

### FIorentina PIZZA GFO, V

SAN MARZANO TOMATO SAUCE, MOZZARELLA & SPINACH. TOPPED WITH GARLIC OIL, MIX DI  
FORMAGGIO, OLIVES & AN EGG.

### SOPHIA PIZZA GFO, V

SAN MARZANO TOMATO SAUCE, MOZZARELLA, GOAT'S CHEESE, CARAMELISED ONIONS, ROASTED  
PEPPERS, SPINACH, GARLIC OIL & SICILIAN OREGANO.

### LINGUINE BOLOGNESE GFO, DFO

LINGUINE IN A CLASSIC BEEF RAGU, SAUTÉED IN TOMATOES WITH GARLIC OIL, CHERRY TOMATOES,  
RED WINE AND FRESH HERBS.

### LINGUINE CARBONARA GFO, DFO

OUR TAKE ON AN AUTHENTIC ROMAN RECIPE FEATURING SALTY, CRISPY PANCETTA IN A SAUCE MADE  
WITH CREAM, EGG YOLK, BLACK PEPPER AND MIC DI FORMAGGIO. SERVED WITH LINGUINE.  
ADD CHICKEN FOR £2

### SEAFOOD LINGUINE GFO, DFO

CLAMS, MUSSELS, KING PRAWNS AND SQUID COOKED WITH EXTRA VIRGIN OLIVE OIL, CHILLIES AND  
PARSLEY IN A GARLIC, WHITE WINE, POMODORO SAUCE, SERVED OVER LINGUINE.

+£3

### RIGATONI AL POMODORO GFO, VGO

RIGATONI IN A RICH POMODORO & PIZZA SAUCE WITH GARLIC, BASIL AND SUNDRIED TOMATOES,  
FINISHED OFF WITH BABY MOZZARELLA.  
ADD CHICKEN OR CHORIZO FOR £2.00

### CASARECCE ARRABIATA GFO, VGO

CASARECCE PASTA COOKED WITH CHILLIES, GARLIC, BASIL, PARSLEY AND CHERRY TOMATOES IN A  
POMODORO SAUCE TOPPED WITH BABY MOZZARELLA TO LIGHT UP YOUR DAY!  
ADD CHICKEN OR CHORIZO FOR £2

### RIGATONI ALLE VERDURE GFO, V, N

BROCCOLI, ASPARAGUS, SUNDRIED TOMATOES AND SPINACH IN A CREAMY PESTO SAUCE SERVED WITH  
RIGATONI.

### SEAFOOD RISOTTO GFO, DFO

ARBORIO RICE COOKED IN GARLIC OIL, WITH MUSSELS, CLAMS, KING PRAWNS, SQUID, LEMON AND  
CHILIES IN A WHITE WINE AND TOMATO SAUCE WITH A TOUCH OF CREAM.

+£3



## DESSERTS

SELECT ANY DESSERT FROM OUR A LA CARTE MENU



A 10% RESTAURANT CHARGE IS ADDED TO ALL BILLS, WHICH GOES DIRECTLY TO OUR INCREDIBLE  
STAFF. THIS CAN BE REMOVED UPON REQUEST. WE THANK YOU IN ADVANCE FOR YOUR GENEROSITY.

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS EACH TIME YOU VISIT OUR  
RESTAURANTS AS RECIPES MAY BE CHANGED. WHILE WE TRY OUR BEST TO REDUCE THE RISK OF  
CROSS CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR  
DISHERS ARE FREE FROM TRACES OF ALLERGENS AND THEREFORE CANNOT ACCEPT LIABILITY IN  
THIS RESPECT.

# DESSERTS

## TIRAMISU **N**

AN ITALIAN CLASSIC, ALTERNATE LAYERS OF LIQUEUR SOAKED SPONGE AND WHIPPED CREAM, DELICATELY SPRINKLED WITH COCOA POWDER

## CHOCOLATE FUDGE CAKE **GFO, DFO**

A CHOCOLATE SPONGE FILLED, TOPPED AND SIDE COATED WITH CHOCOLATE FUDGE. SERVED HOT WITH GELATO.

## TORTA DI MELE **V**

SHORTCRUST PASTRY TOPPED WITH A ARRANGEMENT OF SLICED, SWEET APPLES WITH AN APRICOT GLAZE AND DECORATED WITH LAYERS OF SHORTCRUST PASTRY.

ADD A SCOOP OF GELATO FOR £2

## LIMONE MOUSSE **V, N**

A ZESTY SICILIAN TREAT! SICILIAN LEMON CREAM MOUSSE TOPPED WITH A LEMON SAUCE AND DUSTED WITH ICING SUGAR.

## BISCOFF CHEESECAKE **VGO**

THIS VEGAN BISCOFF CHEESECAKE IS THE ULTIMATE INDULGENT TREAT FOR ALL OCCASIONS. CREAMY CHEESECAKE FILLING SANDWICHED BETWEEN A BUTTERY BISCUIT BASE AND A DELICIOUS BISCOFF TOPPING.

## SALTED CARAMEL ICE CREAM CHEESECAKE **V**

CRUNCHY BISCUIT BASE LAYER WITH A LAYER OF VANILLA ICE CREAM, TOPPED WITH CARAMEL SAUCE AND A SPRINKLE OF SEA SALT. DECORATED WITH MILK CHOCOLATE SHARDS SPRINKLED WITH TOASTED BUCKWHEAT.

## AFFOGATO **GFO, VGO**

2 SCOOPS OF CREAMY VANILLA GELATO SERVED ALONGSIDE A VELVETY ITALIAN ESPRESSO.

ADD A SHOT OF LIQUEUR FOR £2

## GELATO **V**

2 SCOOPS

3 SCOOPS

VANILLA, STRAWBERRY, CHOCOLATE, HONEYCOMB **GFO**

MANGO SORBET, SALTED CARAMEL **GFO, VGO**

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PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS EACH TIME YOU VISIT OUR RESTAURANTS AS RECIPES MAY BE CHANGED. WHILE WE TRY OUR BEST TO REDUCE THE RISK OF CROSS CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM TRACES OF ALLERGENS AND THEREFORE CANNOT ACCEPT LIABILITY IN THIS RESPECT.