



FROM 5TH AUGUST
UNTIL 11TH AUGUST

RESTAURANT WEEK

2 COURSES - £10
3 COURSES - £15

STARTERS

SOUP OF THE DAY

With homemade bread

POTATO SKINS ✓

With garlic mayo & bbq dips

CROSTINI ✓

Toasted bread topped with goats
cheese and roast peppers

FUNGHI TRIFOLATI ✓

Chopped mushrooms sauteed in
garlic, butter & white wine

PASTA

CARBONARA

Pancetta, egg & touch of cream

AMATRICIANA

Pancetta, onion & tomato sauce

BOLOGNESE

Classic minced beef sauce

ARRABIATA ✓

Roast peppers, chilli, garlic &
tomato sauce

LUCA ✓

Broccoli, green beans, chilli,
garlic & olive oil

RISOTTO

PIEMONTESE

Bolognese sauce, roast peppers,
mushrooms, onion, garlic & chilli

VEGETARIANA ✓

Mixed vegetables & tomato sauce

PIZZA

QUATTRO STAGIONI

Ham, mushrooms, peppers & onions

INFERNO

Pepperoni, fresh chilli & garlic

HAWAII

Ham & pineapple

CONTADINA

Ham & mushrooms

BOSHETTO

Topped with bolognese sauce

VEGETARIANA ✓

Mixed vegetables

PIATTI AL FORNO

LASAGNA AL FORNO

Layers of pasta with bolognese and
bechamel sauce

CANNELLONI AL FORNO

Pancakes rolled with minced pork,
spinach, baked in a bolognese sauce

PENNE AL FORNO

Penne baked with ham, egg, cheese &
homemade bolognese sauce

PANZEROTTI ✓

Homemade potato ravioli, stuffed
with spinach & ricotta. Baked with
pecorino cheese & tomato sauce

DESSERT

SWEET OF THE DAY

Ask staff or check blackboard

TIRAMISU

Mascarpone, cream, coffee, amaretto,
sambuca & lady's fingers

ICE CREAM OR SORBET

Ask server for today's flavours