



BRONZE SET MENU

TWO COURSE: £15.95

THREE COURSE: £19.45

STARTERS

PATE DELLA CASA

Smooth chicken liver pate served with oatcakes.

SOUP OF THE DAY

Freshly made soup of the day served with bread.

BRUSCHETTA

Tomatoes, olive oil, basil & garlic.

GARLIC BREAD

Home - made toasted bread with fresh garlic butter.

MAINS

SPAGHETTI BOLOGNESE

Famous home-made meat and tomato sauce.

POLLO PIZZAIOLA

Chicken breast Sauteed with tomato, garlic and red wine sauce served with chips.

PENNE AMATRICIANA

Short pasta in a bacon, onions, tomatoes, garlic and a touch of cream sauce.

PIZZA POLLO

Cubed roast chicken and mushroom.

PIZZA DIAVOLA

Spicy chicken, red onion, pepperoni, fresh chillies and finished with rocket.

PIZZA VEGETARIAN

Three mixed vegetables: mushrooms, onion and sweetcorn.

DESSERT

TIRAMISU

Classic Italian dessert with Savoiardi biscuits mascarpone cheese & Tia maria.

PANNACOTTA

is an Italian dessert of sweetened cream thickened with gelatin. The cream is automatized with vanilla.