



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 and Tia Maria.

PANNACOTTA

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