

## EARLY EVENING MENU

*Available Tuesday to Friday from 3.30pm till 6pm*

**2 COURSES £14.95 | 3 COURSES £17.95**

### STARTERS

#### **ZUPPA DEL GIORNO (vg)**

Home made soup of the day, served with "Altamura" sourdough bread.

#### **IMPEPATA DI COZZE**

West coast mussels, sautéed in white wine, garlic and black pepper.

#### **BRUSCHETTA CLASSICA (vg)**

Toasted "Altamura" sourdough, topped with fresh tomatoes and Evoo

#### **FRITTURA DI CALAMARI**

Fresh squid dusted in flour and semola deep fried,  
served with homemade yogurt mayo.

### MAINS

#### **RISOTTO FUNGHI SELVATICI E SPINACI (vg)**

Arborio risotto with wild mushrooms and spinach.

#### **SGOMBRO CON FINOCCHI, MELOGRANO E SALSAPARILLA VERDE**

Pan fried mackerel, braised fennel, pomenagrade and salsa verde.

#### **POLLO MARINATO AL LIMONE E PEPERONCINO**

Chicken supreme, marinated in lemon and chilli,  
served with roasted potatoes, chicken jus.

#### **SEDANINI ALLA NORMA (v)**

Small tubular pasta, pan fried aubergine, fresh tomato sauce,  
topped with Ricotta salt.

#### **PACCHERI CARCIOFI E PANCETTA**

Large tubular pasta, sautéed artichokes and pancetta.

### DOLCI

#### **GELATO (2 scoops)**

#### **MINI CANNOLI**

Home made mini cannoli, stuffed with sweet ricotta,  
orange & lemons, chocolate & amarena cherries