

LUNCH MENU

Available Tuesday to Friday from 12 noon till 3.30pm

1 COURSE £10.95 | 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