



Italian Restaurant
Est. 1990

35 Years

2 COURSES
STARTER & MAIN
£27.95

OPENING ACT

Rosemary & Seasalt Focaccia (VE)(V)

Focaccia bread served with an olive oil & balsamic dip.

Bianchetti Fritti

White bait, rocket & tartar sauce.

Pompelmo D'Aglia (VE)(V)

Doughballs, garlic butter & parsley.

Mac & Cheese bites (V) New

Mac & cheese balls, fried with pesto & garlic aioli.

Zucchini fritti (V)(GF) New

Courgette battons, fried, parmesan, garlic & lemon aioli.

Gamberoni Aglio e Limone (GF) New

Prawns, lemon, garlic, parsley, chilli, white wine & olive oil

CENTER STAGE

Lasange

Beef, béchamel, Napoli & mozzarella cheese.

Tagliatelle Della Mamma (VE)(V)(GFA) New

Napoli sauce, cherry tomatos, garlic, capers, olives & italian herbs.

Risotto Fungi (GF)(V)

Cream, wild mushrooms, red onions, chives & garlic.

Spaghetti con le Polpette al Sugo (GFA) New

Garlic, Napoli, Calabrian chilli, parmesan, beef meatballs, micro basil. - A classic dish with a spicy twist!

Ravoli alla Romana

Chicken, mushrooms, cream & Napoli.

Cannelloni Verdi (V)

Spinach, ricotta, napoli & mozzarella cheese.

Spaghetti Carbonara (GFA)

Ham, cream, white wine & Italian herbs.

Gnocchi alla Pesto Rosso (GFA)(V) New

Cream, red pesto, cherry tomatoes, chillis, burrata & mirco basil.



BACKING BAND

Chips (V)(VE) 3.95.

Side Salad 4.20

Olives (GF)(V)(VE) 3.95.

Roast Veg (GF)(V)(VE) 4.85.

Garlic bread (GFA)(V)(VE) 6.95

Garlic bread with Pomodoro (GFA)(V)(VE) 7.55.

Rocket & parmesan salad topped with balsamic (GF)(V) 4.30

Garlic bread with Mozzarella (GFA)(V)(VE) 7.95

Ciabatta bread served with dipping oil 3.95

After the applause - Dessert Special's.



(VE)Vegan (V)Vegetarian (GF)Gluten free (GFA)Gluten free available