

FORMAGGIO DI CAPRA MIELE E FICHI (GF) (V)

Goats cheese with fig, walnuts, pickled onions finished with honey lemon zest.

PARMA DI BUFALA (GF)

Whole buffalo mozzarella topped with Parmaham cherry tomatoes rocket and olive

GAMBERONI AGLIO OLIO PEPERONCINO (GF)

Grilled shell of king prawns with olive oil chili garlic finished with rocket and lemon.

POLPETTE AL FORNO

Italian meatballs cooked in tomato sauce, Basil olive oil topped with mozzarella cheese and baked in the oven served with homemade grilled bread.

MAIN COURSE

STINCO DI AGNELLO (GF)

Slow cooked lamb shank served with crushed roasted new potatoes broccoli, carrots served with its own sauce.

RISOTTO DI FICHI (GF) (V)

Arborio risotto cooked in shallot ,sichuan pepper, extra virgin olive oil, parmesan cheese and purple figs.

BRANZINO DELLA CASA (GF)

Sea bass fillets with king prawns, mussels, chili and garlic white wine and tomato sauce, served with new potatoes.

PENNE CON RICOTTA E PISTACCHIO (V)

Penne pasta with Pan Fried pancetta, pistachio ricotta cheese, Parmesan basil and olive oil, finished with crispy Parmaham.

BISTECCA & LINGUINE

Prime cut 80z sirloin steak cooked to your liking served with cream mushroom linguine pasta

PETTO DI TACCHINO AL GORGONZOLA (GF)

Chargrilled turkey breast served in cream and blue cheese parmesan sauce, finished with crushed roasted new potatoes broccoli and carrots.

GORGONZOLA & PROSCIUTTO PIZZA

Loaded with creamy gorgonzola dolce, mozzarella and balsamic onions on a white base. Finished with a handful of peppery rocket and prosciutto.

DESSERT

CRÈME BRÛLÉE (GF) (V)

Freshly made vanilla cream and egg yolk, topped with caramelled sugar. Served with fresh fruit.

BANOFFEE PIE (V)

Crumbled biscuits based, a layer of sliced bananas covered in thick caramel sauce. Topped with fresh whipped cream and drizzled with toffee sauce.

CHOCOLATE FONDANT (GF) (V)

Chocolate fondant served with mascarpone, fresh fruit, mint.

Dishes may contain allergens. If you have any dietary requirements please speak to a member of our staff. Check with staff for allergies and gluten free (V) - Vegetarian (GF) - Gluten Free





WE WOULD LIKE TO INFORM YOU THAT WE WILL BE CLOSED ON DECEMBER 25TH AND 26TH.

MANY THANKS AL DENTE.



