

Function Menu 3 Course - 29

STARTERS

MINISTRONE CLASSICO V CGF
Vegetables, pasta, toasted bread

BRUSCHETTA POMODORO V VE CGF
Cherry tomato, olive oil & basil

BRUSCHETTA FUNGHI V CGF
Mushrooms, dolcelatte cheese

CALAMARI FRITTI
Dusted squid rings, rucola, limone

CHICKEN LIVER PATE CGF
Pate, toasted bread, sweet onion

ARANCINI FUNGHI V
Mushroom and rice, deep fried

MAINS

SPAGHETTI CARBONARA CGF
Smoked pancetta, white wine, cream

SPAGHETTI BOLOGNESE CGF
Slow cooked beef, rich ragu

BRANZINO - SEA BASS (+£3) CGF
Roast veg, mash, fennel, cream

PENNE SALSICCIA CGF
Spicy italian sausage, red onion, cream

PENNE ARRABBIATA CGF V VE
Add chicken + 2
Add king prawns + 4

PIZZA FUNGHI V
Mushroom selection

PIZZA POLLO
Chicken, roast mediterranean veg

PIZZA SALAME
Spicy salami from Napoli

LASAGNE CLASSICO
Beef ragu, bechamel, mozzarella

VEGETABLE LASAGNE V
Vegetable, bechamel, mozzarella

POLLO PEPE CGF
Creamy Tuscan chicken, mash, veg

SIDES (ANY 3 SIDES FOR £10)

CHUNKY CHIPS	4	SKINNY FRIES	4
GARLIC BREAD	4	GARLIC BREAD & CHEESE	4
MIXED SALAD	4	ROCKET & PARMESAN	4
ITALIAN OLIVES	4	ROAST VEGETABLES	4

ULTIMATE SIDES

CLASSIC DIRTY CHIPS	6
FOCCACIA ROSEMARY	7
SKINNY DIRTY SPICY FRIES	6
FOCCACIA POMODORO	7

DESSERTS

VANILLA PANNA COTTA GF
With fresh summer berry compote

CHOCOLATE FUDGE CAKE
Served hot with vanilla ice cream

TIRAMISU CLASSICO
Classic italian coffee dessert with Tia Maria

AFFOGATO GF
Espresso, vanilla ice cream with a mini Baileys

TRIO OF ITALIAN ICE CREAM GF
Choice of vanilla, chocolate or strawberry

COFFEE 3.5

AMERICANO
CAPPUCCINO
LATTE
FLAT WHITE
ESPRESSO
DOUBLE ESPRESSO
MOCHA
HOT CHOCOLATE
MACCHIATO

TEA 3

EARL GREY
BREAKFAST TEA
HERBAL TEAS
FRUIT TEAS

LIQUEUR COFFEE 6.5

BAILEYS
WHISKY
TIA MARIA
AMARETTO
BRANDY
GIN

LIQUEURS 4 /25ml /6.5 /50ml

LIMONCELLO
AMARETTO
BAILEYS
CONTREAU
DRAMBUE
GLAYVA
HENNESY
SAMBUCA