

Main Course

CHICKEN UNICO *
Chicken breast topped with ham & mozzarella cheese in a cream and tomato sauce. GF 15.50

CHICKEN WITH MUSHROOMS *
Chicken breast, mixed mushrooms with cream & brandy sauce. GF 16.50

CALVES LIVER *
Pan-fried calves liver & pancetta with caramelised onions GF 16.90

CHICKEN MILANESE
Flattened breast of chicken in panko breadcrumbs served with spaghetti Bolognese 16.95

SALTIMBOCCA ALLA ROMANA *
Tender veal escalopes with sage and parma ham in butter & white wine 16.95

***Served with vegetable & potatoes of the day**

VEAL ESCALOPE MILANESE
Tender veal escalope in breadcrumbs served with spaghetti Bolognese 17.95

SEABASS FILLETS. *
Cherry tomatoes, black olives, capers, basil & white wine. 17.95

KING PRAWNS DIAVOLA
In a spicy tomato, garlic & white wine sauce served with rice. GF 18.95

PORK FILLET
Wrapped in parma ham served on a bed of roasted mixed peppers, garlic, basil, crispy capers & cherry tomato. GF 15.95

HALLOUMI SALAD
With grilled vegetables, sun-dried tomatoes & mixed leaves, dressed with home made whole grain mustard & honey dressing. GF 15.95

From The Grill

ENGLISH SIRLOIN
14oz served with chips. GF 31.95

TOMAHAWK STEAK
32-40 oz served with chips, ideal to share. GF (allow 30 mins to cook) 64.95

SAUCES

MUSHROOM SAUCE. 2.50
PEPPER SAUCE. 2.50

CHICKEN CAESAR
Grilled chicken breast served on baby gem lettuce topped with Caesar dressing, anchovies fillets, Parmesan shavings & garlic croutons 15.95

ITALIAN FENNEL SAUSAGES
Served with cold potato, mayo, shallots and capers salad GF 14.95

Salad & Sides

TOMATO & ONION
Sliced tomato, onion & basil V/GF/VEGAN 4.25

ROCKET & PARMESAN
Drizzled with balsamic glaze GF 5.95

CHIPS 3.95

DEEP FRIED ZUCCHINI V 6.50

RIBBON SALAD
Shavings of carrots, cucumber, beetroot with rocket leaves, pine kernels in EVO oil, lemon & mint dressing. V/ GF 6.95

SELECTION OF MARKET VEGETABLES & Potatoes V/GF 4.95