

FIXED PRICE MENU



available Monday to Friday served between 12 noon to 10 pm

2 COURSE £11.50 3 COURSE add £3.50

(Price per diner. Please note sorry but no changes can be made to menu fisso)

PRIMI_

Zuppa del Giorno or Minestrone o

Chefs home made soup of the day or minestrone made with fresh chunks vegetables and a touch of pasta

Focaccia Cosa Nostra (to share between 2)

Pizza base drizzled with garlic, olive oil and fresh pesto served with our own Napoli dip

Zucchine e Carote Fritte •

Fried crisp courgette and carrot strips lightly seasoned and served with a spicy arrabiata dip

Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

Bruschetta •

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

SECONDI

Penne Salsiccia

Tubes of De Cecco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with an Italian tomato sauce finished with mozzarella cheese

Lemon Sole con Burro

Lemon sole fillet cooked in a light glazed butter sauce with a touch of chilli, served on a bed of roast potatoes & side salad (supplement £1)

Casaraccia Funghi •

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

Macaroni Italiano

Macaroni pasta coated in a Italian cheese sauce topped with red cheddar, crispy bacon & semi-soft egg served with French fries (supplement £1)

Lasagne

Our traditional Italian favourite

Pizza Vegitali •

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Roast of the Day

Traditional roast of the day served with Italian doughballs & served with all the trimmings (supplement £1)

DOLCI

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

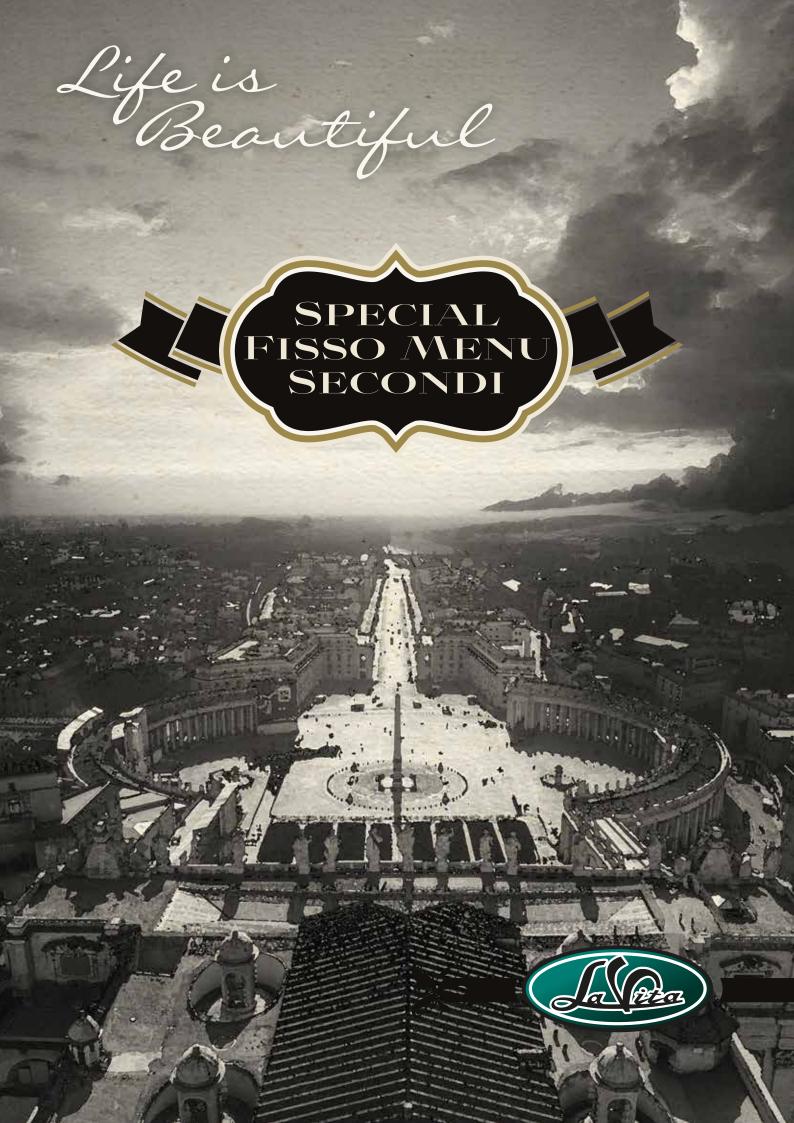
Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold and topped with cacao powder

Gelato Caramello







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Pizza base drizzled with garlic, olive oil and fresh pesto served with our own Napoli dip

Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

Bruschetta Fisso V

Italian homemade garlic bread toasted in our oven topped with roasted red peppers marinated in garlic, extra virgin olive oil topped with black olives garnished with salad leaves

Bruschetta •

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

Insalata Mista

Mixed watercress, rocket and spinach leaves with pickled beetroot, pine nuts, lemon balsamic and Parmesan shavings

SECONDI

Penne Salsiccia

Tubes of De Cecco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with an Italian tomato sauce finished with mozzarella cheese

Casaraccia Funghi o

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

Lasagne

Our traditional Italian favourite

Pizza Vegitali o

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Lemon Sole con Burro

Lemon sole fillet cooked in a light glazed butter sauce with a touch of chilli, served on a bed of roast potatoes & side salad (supplement £1)

Italian Stew

Chunks of beef pan fried with mixed peppers, potatoes and a touch of chilli in a Italian gravy sauce, served with Italian rice (supplement £1)

Roast of the Day

Traditional roast of the day served with Italian doughballs & served with all the trimmings (supplement £1)

DOLCI =

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

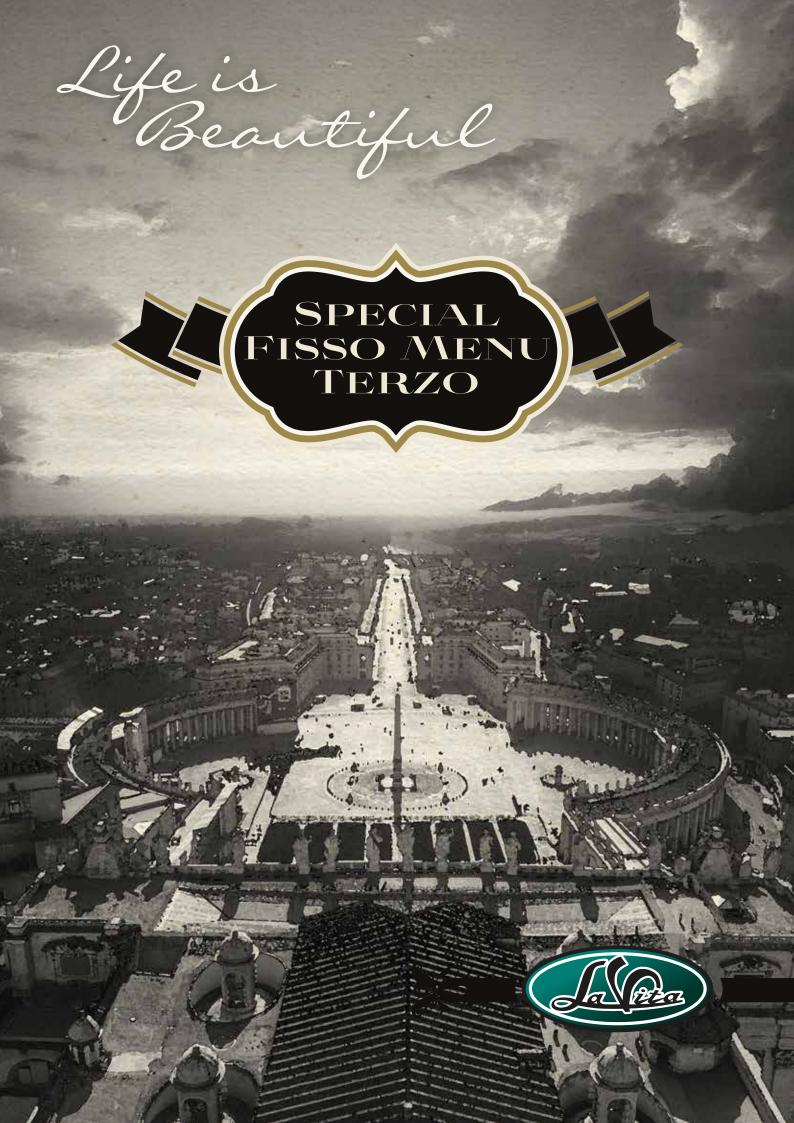
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Pizza base drizzled with garlic, olive oil and fresh pesto served with our own Napoli dip

Zucchine e Carote Fritte V

Fried crisp courgette and carrot strips lightly seasoned and served with a spicy arrabiata dip

Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

Bruschetta 0

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

SECONDI =

Penne Salsiccia

Tubes of De Cecco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with a Italian tomato sauce finished with mozzarella cheese

Lemon Sole con Burro

Lemon sole fillet cooked in a light glazed butter sauce with a touch of chilli, served on a bed of roast potatoes & side salad (supplement £1)

Casaraccia Funghi o

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

Lasagne

Our traditional Italian favourite

Pizza Vegitali o

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Pan Roasted Chicken Thighs

Chicken thighs pan fried with olive oil and garlic, served in a red pepper cream sauce with pesto mash (supplement £1)

Roast of the Day

Traditional roast of the day served with Italian doughballs & served with all the trimmings (supplement £1)

DOLCI

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

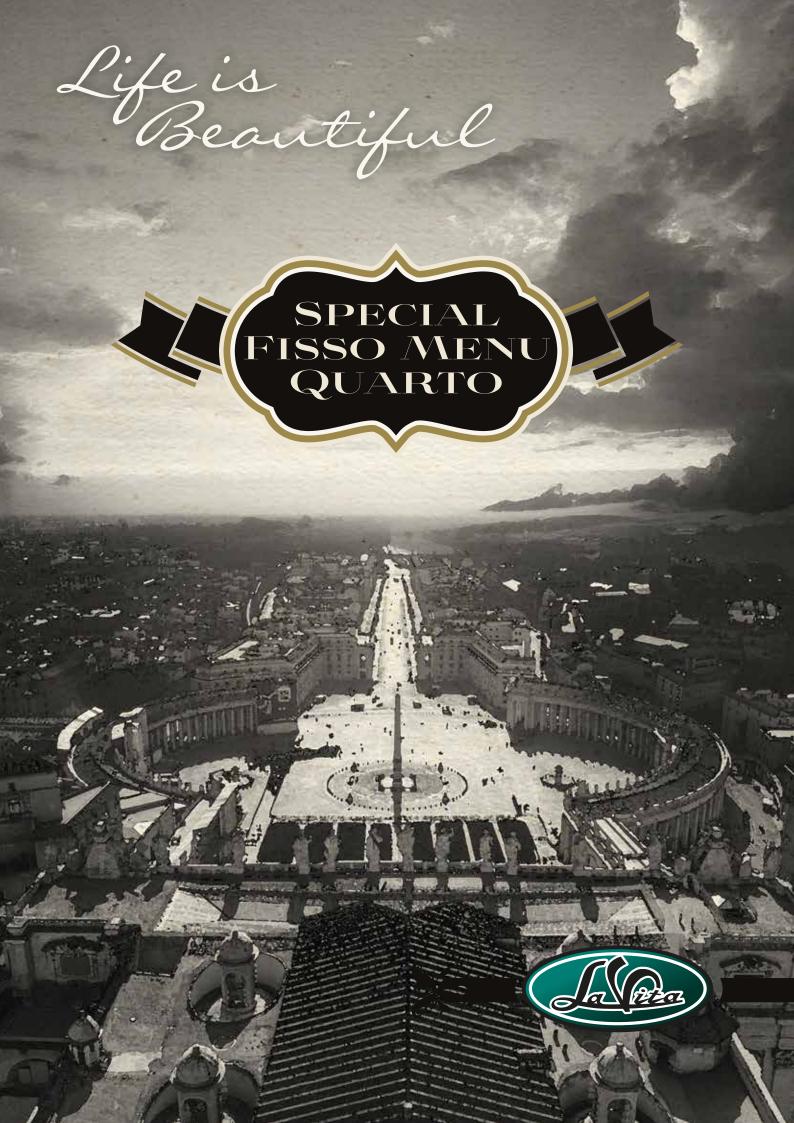
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Bruschetta Fisso V

Italian homemade garlic bread toasted in our oven topped with roasted red peppers marinated in garlic, extra virgin olive oil topped with black olives garnished with salad leaves

Pate della Casa

Smooth chicken liver pâté served with homemade chutney and Italian toast

Bruschetta 0

Italian homemade bread toasted in our oven topped with diced plum tomatoes marinated in garlic, extra virgin olive oil and fresh basil

SECONDI =

Penne Salsiccia

Tubes of dececco pasta tossed with a San Marzano tomato sauce and sautéed crumbled spicy Italian sausage

Pizza Pepperoni

A high quality sliced cured pepperoni sausage served on a thin base pizza with a Italian tomato sauce finished with mozzarella cheese

Casaraccia Funghi •

Mushrooms sautéed in a frying pan finished with a touch of cream and Napoli sauce with pasta twists

Macaroni Italiano

Macaroni pasta coated in a Italian cheese sauce topped with red cheddar, crispy bacon & semi-soft egg served with French fries (supplement £1)

Lasagne

Our traditional Italian favourite

Pizza Vegitali o

A mixture of Mediterranean vegetables on a tomato base sprinkled with mozzarella cheese

Fish & Chips

Lemon sole fillet shallow fried served with fat chips & tartare sauce (supplement £1)

Roast of the Day

Traditional roast of the day served with Italian doughballs & served with all the trimmings (supplement £1)

DOLCI =

Neapolitan Ice Cream

2 Scoops of luxury double cream vanilla, chocolate or strawberry ice cream

Tiramisu

The classic Italian sponge soaked in coffee liqueur Zabaglione semi-cold and topped with cacao powder

Gelato Caramello



