

SPECIAL MENU

STARTERS

Prosciutto Crudo e Melone- classic Italian summer appetizer of melon with Parma ham dressed with rocket and a drizzle of balsamic vinegar.

£8.99

Burrata di Bufala- burrata cheese served with sun-dried tomatoes, capers and olives drizzled with extra virgin olive oil.

£8.50

Sauté di Cozze- traditional Italian sautéed mussels with cherry tomatoes in a white wine, garlic sauce and a touch of chilli, served with toasted homemade bread.

£9.99

Alette di Pollo- marinated deep-fried chicken wings served with sweet chilli sauce on a bed of salad.

£7.99

MAIN COURSES

Melanzana alla Parmigiana- sliced and fried eggplant, layered with mozzarella, parmesan cheese, basil, in a tomato sauce baked in the oven.

£12.99

Spigola al Forno- fillets of seabass oven baked, served with a creamy rice with a touch of white wine, onion, garlic, cream and crayfish.

£22.99

Agnello alla Scottadito- grilled lamb chops in a garlic butter sauce with thyme and rosemary served with roast potatoes and vegetables.

£23.99

Melanzana Ripiena- fresh aubergine stuffed with Italian sausages, cherry tomatoes and parsley, oven-baked, finished with a sprinkle of feta cheese and Napoli sauce.

£14.99