

## CHEF'S SPECIALS

### STARTERS

***Insalata di Barbabietole e Feta***- roasted beetroot salad with vegan feta cheese mousse, cherry vinaigrette dressing, toasted walnuts, and roasted butternut squash. **£8.50**

***Capesante scottate su crema di piselli***- seared scallops on minted pea purée with crispy chorizo and chorizo oil. **£11.99**

***Fegatinni di pollo***- pan-fried chicken livers with red onion, a splash of red wine, thyme, cherry tomatoes, crispy bacon and a rich gravy sauce. **£9.50**

***Mozzarella di Buffalo***- Buffalo mozzarella with sundry tomato purée, cherry tomatoes, and basil oil. **£7.95**

### MAIN COURSES

***Melanzane alla Milanese***- crispy and crunchy deep-fried aubergine coated in breadcrumbs, served on a bed of tomato sauce with rocket and vegan feta cheese. **£12.99**

***Lasagna vegetariana***- vegetarian lasagna with a hearty ragù and layers of rich tomato and béchamel sauce. **£12.50**

***Pollo alla Valdostana***- pan-fried chicken breast, topped with Buffalo mozzarella and Parma ham served with a delicious homemade gravy. **£18.99**

***Merluzzo con vongole e pomodorini***- seared cod with clams, cherry tomatoes, in a creamy emulsion with onion, garlic, white wine, and finished with tarragon oil. **£23.95**