

EVENING SET MENU

2 COURSES £20

3 COURSES £24

Monday to Friday from 4pm

Antipasti (starters).

Bruschetta classica vine tomato, basil, garlic, Pugliese toast, glaze (GFO) (VE) add Parma ham £2.5

Cozze alla crema steamed mussels, garlic, leeks, cream, focaccia (GFO) (DFO)

Pancetta di maiale sticky pork belly, roast fennel & red onion, nduja ketchup (GF)

Pasta (main courses).

Ragu paccheri, Nonna's 4 hour ragu, parmesan (GFO) (DFO) add burrata £4.5

Gamberoni al aglio mafalde, king prawns, garlic, cherry tomatoes, parsley butter, pangrattato (GFO)

Pomodoro è basilico mafalde, slow cooked tomato sauce, basil, parmesan (V) (GFO) (VEO) add burrata £4.5

Contorni (sides).

Zucchini fritti courgette fries (VE) (GF) £5

Focaccia al aglio focaccia garlic bread, mozzarella, parmesan (V) (GFO) £4.5

Broccoletti tenderstem broccoli, garlic, chilli (VE) (GF) £5

Insalata di rucola rocket salad, cherry tomatoes, extra virgin, parmesan, glaze (V) (GF) £4.5

Patatine fritti con tartufo salted skin on fries, truffle mayonnaise (GF) (V) £4.5

Patatine fritti con nduja salted skin on fries, nduja ketchup (GF) £4.5

Patatine fritti salted skin on fries (VE) (GF) £4

Dolci (desserts).

Affogato vanilla ice cream, hot espresso, crushed amaretti biscuits (GFO)

Budino di pane e burro hot panettone bread & butter pudding, honeycomb ice cream, cinnamon sugar

Torta di limone e mandorle lemon & almond polenta cake, blood orange mascarpone (GF)