

EVENING SET MENU

2 COURSES £20

3 COURSES £25

Monday to Thursday 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)

Zuppa di sedano roast celeriac & parmesan soup, focaccia croutons, crispy leeks (V) (GFO)

Pasta (main courses).

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

Cozze con nduja mafalde, mussels, garlic, spicy nduja, cherry tomatoes, cream, parsley butter, pangrattato (GFO)

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

Pesto di basilico paccheri, homemade basil pesto, cream, parmesan (V) (GFO) (VEO) add burrata £4.5

Branzino pan fried seabass, frisée salad with fennel, red onion, olives, served with parmentier potatoes (GF)

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).

Tiramisu savoiardi biscuits soaked in espresso & borghetti liqueur, sweet mascarpone, cocoa

Brownie al cioccolato warm chocolate & nutella brownie, vanilla ice cream (N) (GF)

Gelato vanilla ice cream, pistachio ice cream, chocolate ice cream (GF)

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

