



SET MENU

2 COURSE MEAL WITH A BOTTLE OF HOUSE WINE PER COUPLE - £15.95 PER HEAD

STARTERS

MOZZARELLA AL FORNO

baked mozzarella spiked with oregano & chilli, wrapped in parma ham served with a garlic crostini & salsa rosso

SARDE ALLA GRIGLIA

char-grilled whole sardines served with dressed salad leaves

BRUSCHETTA (v)

topped with marinated cherry tomatoes

FEGATO DI MAIALE

pork liver pate, crostini & caramelised onion reduction

SALAMI ANTIPASTO FOR 1

served with fresh bread

MAINS

POLLO ALLA LUCA

free range chicken supreme wrapped in Parma ham, garlic butter sauce, dressed salad leaves & hand cut fat chips

LINGUINE AI FRUTTI DI MARE

linguine with fresh mussels, king prawns & baby calamari in tomato, basil, chilli & garlic sauce

FILETTO DI MIALE MILANESE

bread crumbed escalopes of pork, pan fried, served with linguine in a chilli, garlic, tomato & basil sauce

CANNELONI DI RICOTTA E SPINACHI (V)

fresh pasta filled with spinach & ricotta, baked in béchamel & tomato sauce

FILETTO DI BRANZINO

fillet of Seabass served with linguine tossed in crab meat, olive oil & fresh herbs

CANNELONI

fresh pasta filled with rich beef & spinach ragu baked in bechamel & tomato sauce

EXAMPLE SET MENU – PLEASE NOTE THIS MENU CHANGES DAILY
