

2 Courses £20, 3 Courses £26 per head

Zuppa del giorno (V)

(ask server for today's selection)

Brushetta Pomodoro (V) (VEGAN)

(Tomatoes marinated in garlic, extra virgin olive oil and basil)

Peperoni Ripieni (V) (VEGAN)

(Roasted pepper filled with mixed vegetables, extra virgin olive oil and basil oil)

Torte di Granchio

(Crab cakes with spicy nduja served with a tomato salsa)

Calamari Fritti

(Crispy deep fried squid with a garlic and lime mayo)

Focaccia con Cipolle (VEGAN WITH NO CHEESE)

(Focaccia with red onion, mozzarella cheese and rocket)



Casarecce all'amatriciana con Sardo e Crema

(Short twisted pasta with pancetta, spicy sardo sausage, onions, tomato sugo and cream)

Risotto con Vegetale (V) (VEGAN)

(Risotto with roasted peppers, onions and sun blushed tomatoes in a tomato and basil sugo)

Pizza Pollo Pepperonata

(Pizza with chicken, roasted peppers, tomato sugo and mozzarella)

Pizza Ortolana (V) (VEGAN WITH NO CHEESE)

(Pizza with sweet peppers, spinach, caramelised onions, tomato sugo and mozzarella)

Casarecce Vegetale (V) (VEGAN WITH NO CHEESE)

(Short twisted pasta with roast peppers, spinach, leeks, mozzarella cheese in a spicy tomato sugo)

Penne Arrabiata (V) (VEGAN)

(Penne with fresh tomato sugo and spicy fresh chillis)

Fettucine con Funghi e Spinaci (V)

Fettucine with portobello mushrooms, spinach, garlic, sage, butter, parmesan, a touch of cream and truffle oil)



Raspberry Cheesecake with amaretti biscuit base served with vanilla ice-cream

Vanilla and Strawberry Ice-Cream

Fruit Salad (V) (VEGAN)

Tiramisu