

**Mozzarella Fritti (50p Supplement)**

Breaded Mozzarella deep fried and served with Garlic Mayonnaise (v)

**Zuppa Del Giorno**

Homemade Soup of the Day served with Crusty Bread (v)

**Funghi A La Creme**

Pan Fried Button Mushrooms finished in a Brandy and Mustard Cream Sauce (v)

**Insalata Caesar**

Kos lettuce tossed in Caesar dressing, Crispy Bacon  
garnished with Croutons and Parmesan Shavings

**Bruschetta Pomodoro**

Stone Baked Ciabatta topped with Garlic Butter and Tomato Sauce (v)

-oOo-

**Baccala Al Forno (£1.00 Supplement)**

Oven Baked Cod served in a Cheddar Cheese and Spring Onion Sauce

**Pollo Alla Diavola**

Char-grilled Chicken served in a Wholegrain Mustard White Wine Cream Sauce

**Pizza Capricciosa**

Stone Baked Pizza topped with Ham and Mushrooms

**Penne Montana**

Mushrooms, Onions and Peppers in a Tomato and Garlic Sauce tossed with freshly cooked Penne  
Pasta (v)

**Pizza Rustica**

Stone Baked Pizza topped with Roasted Courgettes, Aubergines, Peppers and Onions (v)

**Rigatoni Al Forno**

Freshly cooked Pasta tossed in a traditional Bolognese Sauce  
topped with Mozzarella and baked in the oven

-oOo-

**Selection of Chef's Desserts and Ice Creams**

(Please ask for Menu)

TWO COURSE MENU - £7.95 PER PERSON

THREE COURSE MENU - £9.95 PER PERSON

Dinner: Tuesday - Thursday 6pm - 9.30pm    Friday & Saturday 6pm - 7pm

(V) Denotes suitable for vegetarians

Some of the dishes included in this menu may contain dairy products, eggs, nuts, seeds, gluten, crustaceans, bones or fish.

Please ask for assistance if you require any further dietary requirements or have any queries regarding ingredients used in any of the dishes.