

# SPECIAL LUNCH MENU

2 COURSE MEAL  
Mondays to Fridays for **£7.95**  
On Saturdays for **£9.95**

## STARTERS

### ZUPPA DEL GIORNO

Soup of the day served with crusty bread

### MINISTRONE

Traditional Italian vegetable soup served with crusty bread

### BRUSCHETTA POMODORO

Toasted Italian bread with chopped tomatoes, flavoured with basil and olive oil

### CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

### BRUSCHETTA AL PESTO

Red pesto spread on toasted Italian bread, garnished with baby mozzarella cheese and rocket

### PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic herbs & mozzarella

### MOZZARELLA MILANESE

Deep fried breaded mozzarella served with pomodoro sauce

### PATE DELLA CASA

Smooth homemade chicken liver pate and toasted Italian bread

## MAINS

### POLLO MILANESE

Breaded pan fried chicken breast served with spaghetti pomodoro

### PENNE PICCANTE

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

### RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms, served with red onions and peppers in a creamy tomato sauce.

### PENNE POLLO SPINACI

Chicken and spinach cooked in creamy white wine and mascarpone sauce

### POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers garlic and light tomato sauce

### SPAGHETTI CARBONARA

Bacon, garlic, parmesan and cream bound with egg yolk

### PENNE MATRICIANA

Penne pasta cooked with bacon, chilli, garlic and red onions finished in a rich tomato sauce

### PIZZA OF YOUR CHOICE

Pizza Margherita with your choice of up to three toppings from our list: Pepperoni, ham, bacon, red onion, peppers, capers, anchovies, pineapple, olives, mushrooms

### LASAGNE AL FORNO

The traditional Italian favourite

### PENNE ARRABIATTA

Tomato, chilli and garlic sauce

### SPAGHETTI BOLOGNESE

Mince meat cooked in a rich tomato sauce with herbs

### CANNELLONI FIORENTINA

Pasta tubes filled with ricotta cheese and spinach, oven-baked in tomato and cream sauce, finished with grilled cheese.