



Italian Night – Thursday 23rd June (5pm – 9pm)



Starters

Antipasti, selection of cold cured meats, parmigiano reggiano crisps, goats cheese crostini, fig jam, salt & pepper bread sticks (GF)

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Fennel & onion bisque, chives, pernod fennel puree, artisan Italian bread (GF)

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Insalata caprese, mozzarella, pesto, sun blushed tomatoes, basil, cherry tomatoes (GF)

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Gnocchi al a cartoccio, potato dumplings cooked in a little parcel with fresh basil, arrabiata sauce, mozzarella

Mains

Grilled chicken, balsamic vinegar, salsa verde, zucchini parpadelle, garlic & chilli, fresh focaccia

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Classic carbonara, spaghetti, cured pancetta, garlic, pecorino & parmigiano reggiano (GF)

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Hand crafted spinach & ricotta ravioli, sage butter, toasted pine nuts

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Spaghetti Bolognese, slow cooked minced beef, bacon, tomatoes, garlic, parmigiano reggiano

Desserts

Hazelnut semifreddo, caramel sauce, hazelnut brittle (GF)

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White chocolate & coconut affogato, chocolate crumb, amaretto (GF)

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Classic tiramisu, biscuits soaked in tia maria & espresso, layered with mascarpone, cocoa

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Lemon & amaretto panna cotta, pistachio & candied lemon zest (GF)

Dishes are subject to availability and daily fluctuating market price

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free)

Two courses £20.00 Three courses £27.95

Booking essential. £10 Deposit per person to secure booking

FREE SHOT OF LIMONCELLO

Step 1 - Like/follow us on Instagram or Facebook.

Step 2 - Share one of our posts on your insta story or FB News feed - Don't forget to tag us!

Step 3 - Make sure everyone does it on the table and you'll all enjoy a round of Limoncello shots.

Alternatively, leave us a review on the most popular review site.