

# LUNCH SET MENU

Two Courses £19.95 • Three Courses £22.95

AVAILABLE MONDAY - FRIDAY

# **ANTIPASTI**

### Parmigiana(v)

Fried aubergines layered with tomato, parmesan & mozzarella

### Formaggio Di Capra<sup>(v)</sup>

Goats cheese crostini with red onion marmalade & rocket

#### **Arancini**

Golden fried risotto balls filled with beef ragu, peas & mozzarella

#### Fritto Misto

Golden fried calamari & whitebait with garlic aioli

### Bruschetta(ve)

Chopped tomato, onion, garlic & basil on homemade bread

# **SECONDI**

#### **Penne Norma**

Fried aubergines in rich tomato & basil sauce topped with salted ricotta<sup>(v)</sup>

#### **Risotto Dello Chef**

Asparagus & prawn risotto in a creamy parmesan sauce

### Spaghetti Carbonara

Traditional recipe with egg yolk, parmesan & guanciale

# Spaghetti Isola Bella

King prawns, fresh clams & cherry tomatoes in an olive oil & chilli sauce(df)

#### **Maialino Al Forno**

Crispy herb stuffed pork belly with a port & apricot jus

#### Pollo Della Casa

Herb crusted chicken breast with mozzarella & sun-dried tomato in a tomato basil sauce

### **Agnello Balsamico**

Tender lamb rump with balsamic & rosemary jus

#### Scaloppina Funghi

Pork escalope cooked in white wine & mushroom sauce
(£5 supplement)

# DOLCE

Homemade Tiramisu Vanilla Panna Cotta Affogato

(add a shot of liqueur £2)

Selection of Gelato

All meat dishes
served with
potatoes
&
seasonal
vegetables

