

Two Courses
FROM £19.95
Three Courses
FROM £22.95

ANTIPASTI

AVAILABLE Monday - Friday

Parmigiana

Fried aubergines layered with tomato, parmesan & mozzarella (v)

Formaggio Di Capra

Goats cheese crostini with red onion marmalade & rocket (v)(*)

Arancini

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

Fritto Misto

Golden fried calamari & whitebait with garlic aioli

Bruschetta

Chopped tomato, onion, garlic & basil on homemade ciabatta (ve)(*)



SECONDI

Penne Norma

Fried aubergines in rich tomato & basil sauce with ricotta salata (v) without ricotta (ve)(*)

Risotto Dello Chef

Asparagus & prawn risotto (gf)

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 (+£5) (*)

Pollo Della Casa

Herb crusted chicken breast with mozzarella & sun-dried tomato in a tomato basil sauce (+£5)

Agnello Balsamico

Tender lamb rump with balsamic & rosemary jus (+£5) (*)

Scaloppina Funghi

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

DOLCE

Light lunch?
Enjoy a one course lunch
of pasta/risotto
for just £11.95

Tiramisu Vanilla Panna Cotta 2 scoops Gelato/Sorbetti Affogato

(add a shot of liqueur £2)

All meat main dishes served with triple cooked potatoes & seasonal vegetables