

2 COURSE LUNCH MENU £22.50

Tuesday to friday

STARTERS

CALAMARI IN UMIDO

Slow cooked tender squid with garlic, red chilli and tomato

FUNGHI RIPIENI

Mushrooms filled with roast vegetables, topped with melted cheese

INSALATA CAPRESE

Mozzarella, lettuce and fresh tomatoes sprinkled with pesto dressing

BIANCHETTI FRITTI

Deep fried breaded whitebait with homemade tartare sauce

PROSCIUTTO E MELONE

Thin sliced Parma ham on wedges of Gallia melon

AVOCADO E GAMBERETTI

Sliced avocado with peeled prawns in cocktail sauce on a bed of salad

ASPARAGI GRATINATI

Fresh green asparagus with butter and parmesan au gratin

MAIN COURSES

Served with Potatoes and vegetables, unless otherwise stated

BRANZINO CON ASPARAGI

Fillet of fresh sea bass with chopped green asparagus and white wine

MERLUZZO AL LIMONE

Roast loin of fresh cod with lemon and parsley sauce

POLLO AI FUNHI

Breast of chicken cooked with mushrooms, cream and sherry

SCALOPPINE DI VITELLO

Thin veal escalopes with garlic, olives, capers and tomato

FEGATO ALLA SALVIA

Thin sliced calf's liver pan fried with butter and sage

LASAGNA CLASSICA

Layers of lasagne, homemade beef bolognese and cheese sauce

TORTELLONI DI SPINACI E RICOOTRA

Fresh pasta filled with ricotta and spinach served with cream and mushrooms

Gratuities are kept by the staff and they are entirely at the customer's discretion.
However for your convenience a suggested optional 10% will be shown on your bill.

If you are not satisfied with either the service or the food, please tell the Manager
or email him on domenico.denhamtrading@gmail.com with your feedback

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES