



## SET MENU

8 persons plus

2 courses 23.50 - 3 courses 28.50

### STARTERS

#### SOUP OF THE DAY

Served with bread + butter (v)

#### POLPETTE

Oven baked beef meatballs filled with parmigiana and herbs, served with sour-dough bread (Gluten free bread available)

#### BAKED MUSHROOMS

Wrapped in prosciutto, warm goats cheese, pesto + rocket (GF)

#### SALT & PEPPER CALAMARI

Crispy fried calamari served with lemon + garlic mayonnaise

### MAINS

#### POLLO MILANESE

Chicken breast fillet lightly coated in breadcrumbs, served with seasonal greens and fries

#### LASAGNE

Layers of pasta sheets filled with beef ragu and mozzarella cheese, with garlic bread

#### PARMIGIANA

Baked layers of aubergines, Mozzarella cheese and tomato sauce, with garlic bread (GF) (V)

#### KING PRAWN RIGATONI

Tiger Prawns, garlic, chilli and tomato sauce, with garlic bread

### DESSERTS

#### AFFOGATO

Vanilla gelato + shot of espresso (GF)

#### TIRAMISU

Savoardi biscuits, espresso coffee, Mascarpone cream + chocolate dust

#### ICE CREAM FLAVOURS OF THE DAY

GF= GLUTEN FREE V= VEGETARIAN

Food allergies and intolerances; before you order your food and drink speak to our staff if you have a food allergy or intolerance.