

2 COURSES FOR £12.95 • 3 COURSES FOR £14.95

STARTERS

BRUSCHETTA(V)

Toasted Pagnotta bread with marinated tomatoes, fresh basil and ricotta salata.

SICILIAN ARANCINI (V)

Golden crumbed risotto balls made with spinach, goat's cheese and mushrooms and served with a spicy tomato dip.

INSALATA CAPRESE (V) 🖤

Fior di latte (cow's milk mozzarella), San Marzano and Santos tomatoes, fresh basil and rocket. Dressed with extra virgin olive oil and grated ricotta salata.

MAINS

NEW SOURDOUGH PIZZA CARNE

Luganica sausage, pork and beef ragu, spinach, Fontal cheese and smoked prosciutto, seasoned with Calabrian oregano and fresh rosemary.

LASAGNE

Layers of green egg pasta sheets with beef and pork ragu sauce, topped with creamy béchamel and Grana Padano cheese and finished with a few breadcrumbs for extra crunch.

PIZZA STROMBOLI

Pepperoni on a tomato and mozzarella base. We'll add chillies if you like it hot.

RIGATONI CON ZUCCHINE E PESTO (V, N)

Sautéed courgettes in a creamy pesto sauce, generously topped with ricotta salata cheese. Add chicken for 1.50.

CALZONE CACCIATORE

Folded pizza stuffed with chicken breast, pancetta, mushrooms, fire-roasted peppers, olives, tomato sauce and mozzarella, seasoned with rosemary and Grana Padano.

CALZONE CON CARNE PICCANTE

Folded pizza with pepperoni, fresh chillies, ham, beef and pork ragu, sautéed mushrooms, tomato sauce and mozzarella.

FETTUCCINE BOLOGNESE

Our hearty beef and pork ragu sauce is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer, you can choose Spaghetti.

SPAGHETTI AL POMODORO (V)

Santos tomatoes, garlic and fresh basil in a rich tomato sauce, topped with buffalo mozzarella and a drizzle of extra virgin olive oil.

PIZZA VERDURE (V)

Artichokes, mushrooms, roasted red peppers, Fontal cheese and olives dressed with rocket leaves.

PIZZA MARGHERITA (V)

Tomato and mozzarella with Calabrian oregano.

PENNE AL POLLO DELLA CASA

Seasoned chicken breast, mushrooms and pasta baked in a creamy mushroom and white wine sauce. Topped with Grana Padano cheese.

PIZZA FIORENTINA (V)

A free-range egg, cooked as you like, with spinach, olives and Fontal cheese.

INSALATA CAPRINA (V)

Goat's cheese and oven-roasted tomato toasts, on a bed of Cos lettuce, spinach, roasted red peppers, butter beans, caramelised onions, cucumber, tomatoes, and spicy-sweet peppers with creamy herb dressing.

DESSERTS

HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces.

GELATI E SORBETTI (V, N) 🖤

Enjoy two scoops of our speciality gelati or refreshing sorbetti.

TIRAMISU (V)

Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.



Any of the pasta dishes here (except the Lasagne and Penne al Pollo della Casa), can be made with our no gluten fusilli pasta. All of the pizzas here (except the Sourdough Pizza Carne and our Calzones) can be made with our circular no gluten base.

TERMS & CONDITIONS: This offer entitles all members of your party to 2 courses for £12.95 or 3 courses for £14.95 per person from this set menu. Only dishes highlighted on this menu are available as part of this offer. Set menu is available on Saturday 4th and Sunday 5th April 2015 only. Set menu selection is correct at the time of print and may be subject to minor amends. Cannot be used in conjunction with any other offer including Tesco vouchers. Extra pizza toppings and substitutions are excluded from this offer and are charged at their standard menu cost. This offer is not valid on takeaway. Tables of 8 or more are subject to an optional 10% service charge.