

2 COURSES £20 | 3 COURSES £25

APERITIF

Hugo Spritz: Gin, Prosecco & Elderflower Cordial	8
Limoncello Spritz: Limoncello, Prosecco & Soda	8
Aperol Spritz: Aperol, Prosecco & Soda	8
American: Campari & Martini Rosso topped with Soda	8

STARTERS

- Minestrone soup with focaccia (VEGAN)
- Farmhouse pâté, Cumberland sauce, toasted brioche
- Smoked salmon on malted sourdough with guacamole & lime
- Sicilian caponata: Sweet & sour aubergine, pine nuts, onions, celery & olives with focaccia

MAINS

- Aubergine Parmigiana: Sliced aubergine layered with a rich tomato sauce & cheese (VEGAN)
- Farfalle con salmone: Farfalle with fresh salmon, cream, white wine & dill
- Penne con salsiccia: Penne with Italian sausage, chilli, white wine and tomato sauce
- Tagliatelle al ragù: Tagliatelle with a homemade ragu

DESSERTS

- Traditional tiramisu
- Apple streusel cake with crème anglaise
- Chocolate & almond brownie, black cherry compote (VEGAN)
- Affogato: Crushed Lotus Biscoff with vanilla ice cream served with espresso & Sicilian cannolo

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)