

3 course dinner £ 19.95 (Sunday to Friday inc.)

Insalata di Mare.

Mixed seafood marinated in olive oil and herbs served on a bed of mixed leaves.

Pate' di Campagna.

Homemade chicken liver and mushroom pate' served with toasted bread.

Arrosto di Cervo.

Sliced roast venison served on a bed of mixed leaves with sweet balsamic glaze.

Insalata di Gamberetti e Salmone.

Prawns and oak smoked salmon served on a bed of mixed leaves with a tomato and sweet chilli salsa.

Minestrone alla Genovese. V

Classic thick Italian vegetable soup served with crusty bread and butter.

Bistecca alla Pizzaiola.

Grilled fine Scottish sirloin in a garlic, origano, capers and tomato sauce.

Petto di pollo con Pesto e Fagiolini.

Grilled chicken breast, in a creamy pesto sauce with pine nut kernels and green beans.

Spigola al forno.

Seabass fillets oven baked in white wine, herbs and tomatoes.

Bracirole di Agnello.

Lamb chops with a red wine, onion, and mint sauce.

Traditional Christmas

Turkey with sage and onion stuffing and sausages, served with a Chianti gravy juice.

Tagliatelle Gamberoni e Basilco

Tagliatelle with king prawns in a cream and sweet basil sauce.

Traditional Italian Tiramisu, butter scotch or vanilla ice cream or homemade sticky toffee pudding.