



TERRINA

duck terrine... red onion chutney

ZUPPA

parsnip soup... toasted ciabatta (v)

INVOLTINI

salmon, prawn & mascarpone rolls

BRUSCHETTA

goats cheese, asparagus and sun blushed tomato (v)

SGOMBRO

hot smoked mackerel fillet... garlic mayonnaise and cucumber salad

POLLO

breast of chicken.... tarragon cream & pink peppercorn sauce... roasted new potatoes and fine beans

PASTA FRESCA

fresh hand made ravioli with a tomato and mozzarella filling... basil butter and roasted vine tomatoes(v)

MANZO

braised shin of beef.... beetroot risotto

AGNELLO

roasted lamb chump... red wine & rosemary jus.... roast new potatoes and seasonal vegetables

MERLUZZO

cod pan fried with cajun seasoning... creamed spinach, pine nuts and basil oil... served with french fries

PERA COTTA

poached pear... spiced white wine reduction & mascarpone (v/gf)

RUM BABA

with sweet ricotta & berries

WARMED CHOCOLATE SPONGE

orange zest & vanilla ice cream

GELATO

home made ice cream of the day

PULCINELLA'S BREAD & BUTTER PUDDING

caramel sauce and crema pasticciera

starter & main course £20 / three courses £25

AVAILABLE THROUGHOUT DECEMBER EXCLUDING NEW YEAR'S EVE AND OUR LIVE MUSIC EVENING
FULL ALLA CARTE MENU ALSO AVAILABLE

v -suitable for vegetarians

please inform us before ordering if you have an allergy or any food intolerance. we are happy to advise.