
MENU



NATALE

ANATRA

Pressed confit gressingham duck leg with chestnut pure

CAPRESE

Heritage tomatoes, buffalo mozzarella D.O.P, Modena balsamic, basil oil, Maldon salt

ZUPPA

Creamy potato soup with parmesan crouton sautee mushroom and pickled red onion petal (V)

PARMIGIANA

Aubergine layered with san Marzano tomato, buffalo mozzarella D.O.P and basil (V)

BRUSCHETTA DI FUNGHI

Mixed local sourced mushroom sautee in garlic on toasted ciabatta (V)

RAGU'

A typical Neapolitan festive dish various selection cut of meat slow cooked in san marzano tomatoes.. mafaldine pasta and ricotta

POLLO

Herbs and lemon roasted chicken breast supreme wild mushroom and potato cake

AGNELLO

Cumbrian Lamb rump, herbs butter basted , mash potato and steamed vegetables

BRANZINO

Fleetwood sourced sea bass... cider, saffron and mussels sauce with garlic ciabatta

LA PASTA FRESCA

Hand made Ravioli with a tomato and mozzarella filling .. basil butter sauce, roasted cherry tomato, parmesan crisps and rocket (V)

PIZZA

Choose any Neapolitan style pizza from our main menu

TWO COURSES £ 22

v -suitable for vegetarians please inform us before ordering if you have an allergy, any food intolerance or any special dietary requirements. We are happy to advise.