
PREZZO



FISSO

THIS IS A SAMPLE MENU

FRITTATINE DI PASTA

Bucatini pasta, prosciutto, peas and mortadella deep fried in a tempura batter...parmesan fondu'

FORMAGGIO & FICHI

*Goat cheese rolled in our balsamic onion marmalade...
Fresh Figs, carasau bread, almonds, tarragon oil (V)*

ANATRA

Confit Gressingham duck breast salad., Sicilian blood oranges

SOUP

Potato cream soup with wild mushroom, slightly pickled red onions and basil oil (V)

COD

Today Fleetwood fresh market Cod loin wrapped in prosciutto, pan roasted on a wild garlic risotto

AGNELLO

*Cumbrian lamb rump slowly roasted and served on roast garlic mash potato,
red wine and rosemary jus*

Spaghetti vongole

Fresh Palourde clams in garlic chilli and white wine with spaghetti

PANUOZZO

*Speciality of Naples region, folded pizza with slow cooked aubergine and tomato, smoked mozzarella
(V)*

TWO COURSES £ 18

LA PASTA FRESCA

TODAY HAND MADE PASTA (V)

RAVIOLI

*Sundried tomato and mozzarella filling .. tossed in butter and basil sauce
Starter £8.50 / Main £12.50*

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.

PORCHETTA

locally reared suckling pig from the famous 'pugh's piglet' farm. stuffed and roasted with fresh herbs and garlic... red wine and sage jus, roasted new potatoes and seasonal vegetables

£18.50

DOLCI

OUR HOME MADE ICE CREAM

PISTACHIO

Sicilian Bronte Pistachio

SPECULOOS

The famous Lotus biscuit based ice cream

WALNUT

Roasted walnuts creamy flavour

LEMON TART

Amalfi lemon tart with Sicilian blood orange

CAPRESE

*Traditional flourless Italian **cake** made with chocolate and almonds. Named after the island of Capri from which it originates served with vanilla ice cream*

£6

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