

MENUFISSO

2 courses £13.50 / 3 courses £16.50

ANTIPASTI

ZUPPA DEL GIORNO

Homemade soup of the day with rosemary focaccia

BRUSCHETTA AL POMODORO

Toasted focaccia topped with olive oil and basil tomatoes

TUSCAN PÂTÉ

Smooth chicken liver pâté in port wine, buttered with parsley

FOCACCIA E OLIVE

Rosemary focaccia, marinated olives, balsamic cream & olive oil

BIANCHETTI FRITTI

Crispy fried whitebaits, finished with paprika

COCKTAIL DI GAMBERETTI

Atlantic prawns in a classic marie-rose sauce

FISHCAKES

Cod & fresh salmon fishcakes with lemon zest

FUNGHI ALL'AGLIO

Button mushrooms in white wine, thyme, garlic & rosemary

INSALATA CON SALMONE

Mixed leaf and smoked salmon salad with cucumber, red onions & lemon dressing

SANGUINACCIO

Black pudding with peppers, bacon in a red wine sauce

PATE DI OLIVE

Finely chopped black olive puree with rosemary focaccia

PRIMI-SECONDI

PENNE PICCANTI

Penne pasta with salame, spicy tomato & mushroom sauce

SPAGHETTI BOLOGNESE

Homemade pork & beef ragu, slow cooked with red wine & Italian tomatoes

SPAGHETTI CARBONARA

Smoked bacon in a creamy egg & parmesan sauce

PENNE ARRABBIATA

Spicy chorizo, salame, bacon with roasted peppers, chilli & tomato sauce

FETTUCCINE ALFREDO

Ham, mushrooms, parmesan cheese in a cream & butter sauce

PENNE VEGETARIANE

Mushrooms, olives, spinach, sweetcorn in a garlic & cherry tomato sauce

RIGATONI CON POLPETTE

Beef & pork meatballs in a spicy tomato ragu

PIZZA MARGHERITA

Tomato & mozzarella cheese

PIZZA ORTOLANA

Roasted bell peppers, caramelised onions, spinach

PIZZA SALAME

Spicy salame & herbs

PIZZA CONTADINA

Grilled chicken, sweetcorn & herbs

PIZZA PROSCIUTTO

Roasted ham & herbs

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PIZZA SALAME E FUNGHI **GF**

Spicy salame with finely sliced button mushrooms

PIZZA HAWAIANA **GF**

Ham & pineapple

POLLO ALLA CREMA* **GF**

Roasted chicken breast cooked in a white wine & mushroom sauce

MERLUZZO AL FORNO* **GF**

Roasted fillet of cod in a creamy white wine sauce

MANZO ALLA STROGANOFF*

Roasted beef in a brandy, paprika & creamy mushroom sauce

POLLO AI PEPPERONI* **GF**

Chicken with melted mozzarella, roasted bell peppers, pesto in a napoli sauce

POLLO ALLA VALDOSTANA* **GF**

Chicken breast topped with parma ham, mozzarella and creamy tomato sauce

PORCHETTA*

Fennel and rosemary slow roasted pork belly in a port glaze

* served with roasted carrots

DOLCI

CHOCOLATE PROFITEROLES* **V**

CLASSIC TIRAMISU* **V**

SALTED CARAMEL PANNACOTTA* **GF**

*Add a scoop of ice-cream for £1!

ASSORTED ICE-CREAM **V GF**

3 Scoops of Chocolate, Strawberry & Cream, Vanilla, Banana and Toffee, Pistachio or Lemon Sorbet

CONTORNI

Basket of focaccia V	£2.50
French fries V	£2.75
Sweet potato fries V	£2.95
Parmesan & truffle fries	£3.50
Insalata Verde V GF	£3.25
Spaghetti napoli V GF	£4.25
Parmesan risotto GF	£4.50
Buttered potatoes V GF	£3.50

TWO FOR £10 COCKTAILS EVERY DAY FROM 5PM!

Book our Amalfi Suite today!

Bespoke packages available,
set menus or buffet!

We can accommodate for up to 50 people...

Private Entrance for your guests
Children's outdoor area
Suitable for any celebration
Disabled access
Drinks packages available