

# Dinner Special

(Tue-Sat 5.30pm-6.45pm)

## Starters

**£2.50**

Homemade Tomato & Basil **Soup**

**Calamari Fritti** — Rings of floured squid deep fried with garlic mayonnaise

**Duck Liver Pate** with Cherry Sauce

**Caprese Salad** — Mozzarella & sun ripen Tomato drizzled with basil oil **(V)**

**Garlic Bread** — Lightly toasted slices of baguette topped with garlic & mozzarella **(V)**

**Bruschetta** — toasted slices of baguettes topped with fresh tomato, garlic, basil & mozzarella **(V)**

## Pasta

**£7.95**

Penne pasta **Arrabiata** with spicy tomato Sauce **(V)**

**Gnocchi alla Sorrentina**, potato dumplings in tomato sauce, black olives & melted mozzarella **(V)**

Traditional Italian **Lasagna** with garlic bread

**Linguine Bolognese** with minced beef slowly cooked in tomato sauce

Italian style Linguine **Carbonara**, bacon & egg yolk sauce

Penne Pasta with **Chicken & Mushroom** and a touch of cream

**Linguine with Mussels**, tomato and a little chilli

## Risotto

**£7.95**

Smoked **Salmon & Pea Risotto**

**Seafood Risotto** with smoked salmon, prawn, mussels & squid

## **Pizza**

**£7.95**

**Margherita:** Tomato sauce and mozzarella (V)

**Mediterranean:** with aubergine, courgette, peppers & fresh tomato (V)

**Garlic Chicken** & red onion

**Salame** Milano & black olives

**Parma Ham** & rocket

**Seafood:** prawn, mussels, squid & smoked salmon

## **Other**

**£7.95**

Fresh Shetland **Mussels** in tomato sauce with chilli and garlic with chunky chips

**Chicken Diavola:** in spicy tomato sauce with chips

**Chicken breast in garlic & lemon** butter sauce with chips

**Pork pizzaiola:** escalopes in red wine & tomato sauce with garlic, capers & oregano with chips

## **Homemade Desserts**

**£2.50**

### **Chocolate mousse**

A luxurious mousse made with the best Belgian dark chocolate.

### **Tiramisu**

Lady finger biscuits soaked in espresso coffee & Marsala wine with cream of mascarpone cheese & eggs, dusted with cocoa powder.

### **Vanilla Panna Cotta with Fruit Compote**

A light dessert made by simmering together cream, milk, sugar and vanilla pods, mixing all with gelatine, and letting it cool until set.

### **Cheesecake**

Biscuit base, cream cheese and... always something different: rum & raisin, limoncello, strawberry & chocolate, pear & grappa, coconut, bailey's...

***(ask your waiter for today's flavour)***

### **Eton Mess**

### **Selection of Archers Ice Cream**