

Lunch Menu

(Tue-Sat 11.30am-2.30pm)

Starters

£1.50

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

£5.50

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

Gnocchi alla Sorrentina, potato dumplings in tomato sauce, black olives & melted mozzarella

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

£5.50

Smoked **Salmon & Pea Risotto**

Mushroom Risotto (V)

Seafood Risotto with smoked salmon, prawn, mussels & squid

Pizza

£5.50

Margherita: Tomato sauce and mozzarella (V)

Quattro formaggi: with mozzarella, Dolcelatte, Fontina and Pecorino (V)

Garlic Chicken & red onion

Salame Milano & black olives

Parma Ham & rocket

Pepperoni & chilli

Seafood: prawn, mussels, squid & smoked salmon

Other

£5.50

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

Parma Ham mozzarella & tomato baguette with chips

Smoked Salmon & prawn baguette with chips

Chicken, bacon & mozzarella baguette with chips

Tomato & mozzarella baguette with chips (V)

Beef Steak baguette with chips

Chicken & Bacon Salad

Grilled Fillet of Seabass Salad

Homemade Desserts

£1.50

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)

Mix of Archer's Ice cream

Chocolate, Pistachio & Vanilla