



DAILY MAIL DINING OFFER  
2 Course Lunch £8 / 3 Course Dinner £12

Antipasto

Feta Bruschetta

Toasted ciabatta, feta, tomatoes, basil, olive oil, garlic

Insalata Tricolore

Tomato, avocado and mozzarella salad with an olive oil and balsamic dressing

Zuppa Minestrone

Homemade minestrone soup

Pane con Aglio e Mozzarella

Ciabatta Garlic bread with cheese

Main Course

Boscaiola Penne

Sausage, mushrooms, peas, onions, white wine, cream, olive oil, parsley

Salmone

Panfried seasoned Salmon in a shallot, garlic, white wine, butter tomato, oregano and black olive sauce. Served with penne pasta flavoured with pesto and olive oil and a crisp green salad

Funghi Rissotto

Seasonal mushrooms, garlic, butter, white wine, parmesan

Pollo alla Mamma

Chicken in a white wine and tomato sauce, capers, olives, served with sauté potatoes and seasonal vegetables

Spaghetti all Arrabbiato

Tomatoes, garlic, chilli, olives and fresh basil

Margherita Pizza

Tomato, mozzarella and fresh basil leaves

Dolce

Frutti di Bosco

Sweet pastry, custard cream and sponge topped with redcurrants, blueberries and raspberries served with cream

Budino al Cioccolato

Warm chocolate sponge pudding in a smooth chocolate sauce made with Callebaut chocolate served with vanilla ice cream

Gelati Tiramisu

Ice cream. A combination of mascarpone, biscuit and delicate coffee sauce perfumed with marsala served with a wafer curl