



Lunch Set Menu

Starter, Main & Coffee £18.95

Antipasti - Starters

ZUPPA DELLO CHEF

Our Chef's soup of the day

CAPRINA (v) (n)

Cold salad of goat's cheese, walnuts, beetroot, mixed leaf salad, balsamic dressing sauce

INSALATA DI GAMBERI

Deep fried, crumbed prawns, served on a bed of marinated fresh tomato and avocado salad in extra virgin olive oil, basil and garlic

MELANZANE ALLA PARMIGIANA (v)

*Baked layers of aubergine with tomato sauce, basil, Parmesan and mozzarella cheese
Served with aromatic herbs and garlic crostini bread*

ARANCINA RAGU

(typical Palermo speciality)

Saffron infused rice ball filled with Ragu (minced meat and peas) coated in breadcrumbs

BRUSCHETTA (v) (df)

Ciabatta bread, tomato, garlic, basil, olive oil

INSALATA CAESAR

Lettuce, croutons dressed with lemon juice, olive oil, egg yolk, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, black pepper with grilled chicken breast

PANE ALL'AGLIO (v)

Garlic ciabatta bread

CROCCHETTE DI PESCE (fb)

Homemade, deep-fried, smoked salmon, crab meat, leek and potato fish cakes, on a bed of peas and mint with tartar sauce

INSALATA RUCOLA E POLPA DI GRANCHIO (df)

Rocket salad of avocado, tomatoes, green beans, cucumber, crab meat and salsa limone

PROSCIUTTO E MELONE (df)

Parma ham and melon

COZZE

Mussels with fresh tomato, garlic, fresh parsley, chilli, olive oil served with toasted bread

CAPRESE SALAD (v)

The classic Italian salad with sliced Mozzarella, tomatoes and sweet basil, seasoned with salt and olive oil

INSALATONA (v) (df) (vegan)

Avocado, tomato, beetroot, olives, grilled courgette, capers, carrots, sun-dried tomato, grilled sweet peppers, green beans, potatoes, mixed leaves salad, aromatic olive oil herbs, dressing sauce

CROSTINI RUSTICI (v)

Ciabatta bread, caramelised onion, goat's cheese

CARPACCIO DI COPPA

Dried pork slices with almonds, olive oil, rocket leaves and Parmesan served with grissini



Lunch Set Menu

Starter, Main & Coffee £18.95

Secondi - Main Courses

FISH OF THE DAY

Our daily Chef's suggestion (fb)

RAVIOLI (v)

Spinach and ricotta ravioli pasta, mixed vegetables, garlic, tomato sauce

CHICKEN SALTIMBOCCA

Pan-fried chicken breast wrapped with prosciutto and sage leaves. Accompanied with oven roasted potatoes

POLLO ALLA MILANESE

Breadcrumbs chicken breast, garlic an aromatic herbsdressing, served with mixed leaf salad

PASTA OF THE DAY (fb)

Our daily chef's suggestion

MERLUZZO ALLO ZAFFERANO (fb)

*Mixed cod, prawns and mussels, cooked in a light saffron, shallot and cream sauce.
Served with crostini bread*

RATATOUILLE

MIXED BEANS AND VEGETABLES (v) (df) (vegan)

*Mixed beans, sautéed mixed vegetables, capers, olives in garlic, oregano, basil and tomato sauce.
Served with aromatic herbs and garlic crostini bread*

BISTECCA

Grilled stake with rocket and Parmesan cheese

PAPPARDELLE AL SALMONE

Pappardelle pasta with salmon, served with smoked salmon, garlic, cream, tomato and garden peas sauce

TACCHINO CON CAPONATA

Sicilian dish consisting of chopped fried aubergine, garlic, sweet peppers, tomato sauce, capers

POLPETTE MEATBALLS

Beef meatballs with parsley, tomato, garlic, rocket leaves and Parmesan cheese

MERLUZZO SICILIANO

Cod fillet with tomato, garlic, capers, olives, white wine garnished with chopped parsley

CARBONARA (b)

Spaghetti pasta, guanciale, (Italian pork cheek bacon), cream, egg, Parmesan cheese

POLENTA & MIXED VEGETABLES

(v) (df) (vegan)

Polenta fritters served with sautéed mixed vegetables in garlic and tomato sauce

AMATRICIANA (b) (df)

Spaghetti pasta, guanciale (Italian pork cheek bacon), onion, tomato sauce

VELE AL TARTUFO (v)

Pasta filled with mozzarella and truffle in a velvety sauce with cream, truffle oil, Parmesan cheese and rocket leaves