



MIDWEEK FESTIVE MENU 2026

3 COURSES - £37

VEGETARIAN OPTIONS - £30

MINISTRONE TOSCANA* (vg)

Traditional Italian vegetable soup

UOVA ALLA CONTADINA AI PEPERONI* (v)

Stewed peppers, onions & tomato. Baked egg.

Parmesan & Gremolata. Rustic loaf

PATÉ DELLA CASA

Homemade chicken liver paté.

Red onion chutney. Crostini

POLPETTE AL SUGO

Beef meatballs. Basil oil. Parmigiano shavings.

Rustic loaf

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SALMONE DELLA CASA

Fillet of Salmon. Sauce with smoked salmon & dill.

Fennel confit. Tarragon & thyme oil. Potatoes

LUNETTE 'ALLA NORMA' (v)

Aubergine and Scamorza cheese ravioli. Aubergine and tomato sauce with olives & herbs.

Rocket & parmesan salad with basil & pine kernels

LASAGNA

Traditional dish of baked layers of pasta, ragu, tomato and white sauce.

Rocket & parmesan salad with basil & pine kernels

BISTECCA AL PEPE VERDE* (£12 supplement)

Sirloin steak with a peppercorn sauce. Roasted carrot & potatoes

SALTIMBOCCA ALLA ROMANA*

Pork fillet, Parma ham & sage. Roast potatoes & artichoke 'Romana'

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PANNA COTTA (gf)

Set vanilla cream served with Amarena cherries

TIRAMISÙ (v)

*Layers of coffee-dipped savoiardi fingers,
chocolate and a light mascarpone cream*

SORBETTI DI FRUTTA (v)(gf)

*Choose from Passion Fruit, Lemon and
Fruits of the forest*

* Available gluten free