



SET MENU

12:00 - 17:00 (TUESDAY - FRIDAY)

STARTERS

Insalata Tricolore

Buffalo mozzarella, avocado and beef tomatoes

Melanzane Alla Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmesan cheese

Formaggio di Capra

Gratinated goat's cheese served with baby spinach, honey and walnuts

L'arte dell' Asparago

Lightly grilled asparagus, served with melted butter and thinly shaved meltin Parmesan

Bruschetta e Burrata

Fresh Italian burrata cheese served on Bruschetta and rocket salad

Frittura o Grigliata di Calamari

Deep fried or grilled calamari served with lemon and tartar sauce

Gamberoni piccanti

Pan-fried king prawns served with bisque sauce, chilli and garlic

Cozze Alla Diavola

Fresh mussels served with chilli, cherry tomatoes, basil and toasted sourdough

MAINS

Scaloppina Alla Milanese

Golden breadcrumb coating chicken escalope served with rocket and Parmesan salad

Penne All'arrabbiata

Penne pasta with tomato sauce, red chilli and garlic

Insalata di Tonno Pinna Gialla

Seared tuna steak salad with green beans and tender baby leaves, complemented by avocado, cherry tomatoes, black olives and red onion

Pappardella Alla Bolognese

Homemade Pappardelle pasta with bolognese sauce

Branzino con Vongole Veraci

Pan-seared sea bass fillet with clams and seasonal steamed vegetables

Alberto's Pasta

Homemade fresh Mafalde pasta paired with succulent crab meat, tender king prawns, a hint of chilli and fresh cherry tomatoes

Beef Burger with Chips

Homemade cheeseburger served with caramelised onion, lettuce, pickles, salsa rosa and french fries

Insalata di Pollo

Grilled chicken, avocado, lettuce, cherry tomatoes, house dressing with parmesan shavings and croutons

DESSERTS

Tiramisu

Traditional homemade Italian classic

Panna cotta al Mango

Cream pudding with fresh mango

Profiteroles al Cioccolato

Profiteroles with chocolate sauce

Selezione di Gelati

Ice cream selection

Crème Brûlée

Creamy, dreamy vanilla custard with a golden caramelized top

2 Course Meal: £28 per person

3 course Meal: £33per person

A 12.5% service charge will be applied.