

Lunch Menu

STARTERS

Insalata di Melone GF

A medley of Parma ham & melon.

Zuppa di Minestrone V VG GF

Classic Italian minestrone soup.

Calamari

Deep fried squid & whitebait with a tartare sauce.

Formaggio di Capra V

Deep fried goats cheese with a red pepper coulis, salt baked yellow & red beets.

Pate di Fegato

Chicken liver pate with toasted ciabatta, with a red onion & balsamic chutney.

Insalata Caprese V GF

Sliced tomato, mozzarella & basil, with a balsamic glaze.

Funghi Aglio V

Pan-fried chestnut mushrooms with garlic & white wine, served on a crostini.

MAIN COURSE

Pollo Marsala GF

Chicken breast with a sweet red wine sauce, cavalo nero, portobello mushroom & roasted potatoes.

Pizza Capriccosa

With tomato, mozzarella, ham & mushroom.

Rigatoni Pesto V VG

Rigatoni pasta with a wild garlic pesto, garden peas and roasted potato.

Pizza Salame

With tomato, mozzarella and salame.

Branzino GF

Seabass fillet with roasted cauliflower, cauliflower puree, caper butter & baby roasted potatoes.

Pizza Taleggio

With tomato, mozzarella, smoky Taleggio cheese & buttered leeks with fresh basil.

Penne Arrabiata

Penne pasta with an arrabiata sauce of tomato, chilli, salame & garlic.

Risotto Marinara

Arborio rice cooked with mussels, clams, tomato & garlic.

2 Courses: £15.95

Main Course: £11.50

Tiggis