

Mothers Day

STARTERS

Patè di fegato di pollo

Chicken liver and marsala pate, red onion and balsamic chutney, fig and toasted ciabatta

Guance di merluzzo

Breaded cod cheeks deep – fried with crispy capers and a curry mayonnaise

Mozzarella V

Fior di latte Mozzarella with citrus fruit, fresh basil, red endive and a saffron infused oil

Taleggio arancini V

Deep fried Taleggio cheese rice balls with a basil mayonnaise and basil pesto

Robolo V

Pasta rolled with ricotta, parmesan, mozzarella and spinach baked with a tomato sauce with a hint of chilli

MAIN COURSE

Pizza coppa

With 'Coppa' a pork salami, sun – dried tomato pesto, Taleggio and mozzarella cheese, rocket leaves

Pollo Rosso gf

Chicken breast with red wine braised chicory, oyster mushrooms, oregano baby potatoes and a red wine sauce

Spaghetti Cavolo v

Spaghetti with cavolo nero pesto, toasted pine nuts and ricotta cheese

Pizza Milano

Pizza with mozzarella, tomato, spicy nduja and milano salami

Linguine Granchio

Linguine pasta with crab, a light tomato sauce and chilli

Branzino

Seabass fillet with a saffron, cream and mussel sauce baby roasted potatoes and sea vegetables

Rigatoni spalla di maiale

Tube shaped pasta with a white ragu and slow cooked pork shoulder, smoked pancetta and parmesan

Pizza Portobello V

Pizza with portobello and porcini mushrooms, gorgonzola and mozzarella cheese and tomato

2 Courses: £26.00

Tiggis