TAKE AWAY MENU

STARTERS							
MARINATED OLIVES	2.95	GARLIC CIABAT with cheese	TA	3.95	GARLIC CIABATTA with pesto and cheese	4.4	
HOME MADE BREAD	2.95	ITALIAN SPICE MEATBALLS ba tomato sauce w	ked in a	5.95	GARLIC CIABATTA	3.5	
		focaccia	1011				
		mozzarell	ito flour, a cheese	topped v	vith a classic pizza sauce a		
dud 5 toppings for £2	7.50 - CIIIC	olives, goats chee			Lon, masmonts, peppers, on		
PASTA							
	* Served	SMALL £6.95 with elicoidali pas			ailable *		
ITALIAN SPICED MEATBALLS in a rich home made tomato sauce * add extra meatballs for 75p each				CARBONARA a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00			
CHICKEN, PEPPERONI AND CHERRY TOMATOES in a tomato and basil sauce				CHICKEN AND MUSHROOM in a creamy tarragon sauce			
SICILIAN PORK RAGU I	spiced	ROAST PUMPKIN, RED ONION AND SPINACH in a rosemary cream sauce					
MAINS							
PARMESAN AND OREGANO CRUSTED 11.25 CHICKEN with pesto mash, garlic buttered green beans and basil oil				LENTIL, MUSHROOM AND SPINACH VEGAN MEATBALLS in a rich tomato and basil sauce served on linguine, with a sage and onion pangrattata			
PAN FRIED COD with n crushed potatoes and a		and on	ion pang	grattata			
SIDES							
MIXED SALAD 2.75			TOMATO AND RED ONION SALAD 2.7				
ROCKET AND PARMESA	2.75	TRUFF	LE AND	PARMESAN POTATOES	2.9		
DESSERTS							
TIRAMISU sponge fingers soaked in 5.50 espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder				RASPBERRY AND HAZELNUT 5.5 CHEESECAKE with raspberry sorbet and a dark chocolate sauce			
MINI DESSER	TS						
AMARETTI BROWNIE v	ry and	CANNOLI with white chocolate, pistachio and lemon filling					

and lemon filling

almond cream