

**Two Courses - £21 | Three Courses - £25**

**TOMATO AND BASIL SOUP [GFA] [V]**

Toasted sourdough

**SPICY PORK MEATBALLS [GFA]**

Harissa sauce, puccia bread

**MUSHROOM BRUSCHETTA [GFA] [VE]**

Grilled sourdough, sautéed porcini, button & portobello mushrooms

**BOLOGNESE LINGUINE - BOLOGNA [GFA]**

Slow-cooked beef, red wine, rosemary & tomato ragú

**RIGATONI E FUNGHI - TUSCANY [GFA] [V]**

Rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms

**RIGATONI ALL'ARRABBIATA AL FORNO – ROME [GFA] [VE]**

Oven-baked tomato & white wine sauce, chilli, friarielli, parsley, garlic & basil  
marinated tomatoes, Gary, pangrattato

*add 'NoChicken' £2.50*

**RIGATONI POLLO CALABRESE AL FORNO**

Oven baked chicken, chorizo, Nduja sausage, tomato & white wine sauce, chilli, parsley,  
garlic & basil marinated marzanino tomatoes, friarielli, mozzarella, Parmigiano-Reggiano,  
kale & pumpkin seed pesto, pangrattato

**CHOCOLATE BROWNIE [GF] [V]**

Vanilla ice cream, chocolate sauce

**LEMON POSSET [V]**

Raspberry compote

**STICKY TOFFEE PUDDING [VE]**

Toffee sauce, salted caramel ice cream