



BOTTOMLESS BRUNCH MENU

MONDAY- SATURDAY

12PM - 4PM

(last order 2:00PM)

2 COURSE MEAL WITH UNLIMITED DRINKS
(House red, white or rose wine, Peroni or Moretti
on draught, house Prosecco)

£50 PER PERSON

2h TIME LIMIT

PLEASE DRINK RESPONSIBLY

STARTERS

Please choose one

**BRUSCHETTA ALLA
TARANTINO (V)**

toasted Italian bread, chopped fresh tomatoes, garlic, olives,
olive oil, basil & oregano served on herb & olive bread

ARANCINI

deep fried breaded Sicilian rice balls filled with beef,
cheddar and peas, served tomato sauce on a bed of rocket

**COPPA DI
GAMBERETTI**

freshwater prawns on a bed of iceberg lettuce & cucumber

MAINS

Please choose one

RISOTTO VERDE (V)

Italian arborio rice with
asparagus, broccoli, peas,
courgettes, creamed parmesan &
a touch of saffron.

POLLO ALLA MILANESE

pan fried chicken breast in
breadcrumbs, served with spaghetti
bolognese, parmesan

SPAGHETTI BOLOGNESE

spaghetti with ground beef &
tomato Sauce, parmesan

SPAGHETTI CARBONARA

bacon, free range eggs,
parmesan, cream sauce.

SALMONE PACIFICO

poached Scotch salmon in a lobster & lemon
sauce served with new potatoes, green
beans & broccoli, a touch of fresh parsley,
rosemary, olive oil

PIZZA MARGHERITA (V)

tomato sauce, mozzarella, basil, oregano

PIZZA PEPPERONI

tomato sauce, mozzarella,
spicy salami, garlic, chilli

**LINGUINE GAMBERONI
E CAPESANTE**

king prawns & queen scallops with
cherry tomatoes, rocket, garlic, basil
tomato sauce & a touch of cream

AGNELLO TARANTINO

gently pan-fried lamb cutlets cooked
with rosemary, garlic, red wine & a
touch of French mustard served with
roast peppers and mash potato

BISTECCA ALLA GRILIA

10oz Scotch sirloin steak, seasoned with
garlic, oregano, basil, olive oil,
served with grilled tomato, sautéed
potatoes and peppercorn sauce on the side

You must be over 18 years old. Please make staff aware of any allergies.

10% service charge will be added to your bill.

Terms and Conditions apply, please ask your waiter

