

£11.90 for 2 Courses

Sunday, Tuesday, Wednesday and Thursday evenings and every lunchtime

Enjoy a starter & main OR main & dessert

Starters

Funghi ripieni ✓ Oven baked mushrooms stuffed with breadcrumbs, garlic and our secret blend of herbs

Fegatini di pollo GF* Chicken livers sautéed with mushrooms, onions, chilli, peppers and white wine

Calamari fritti Deep fried squid with salad garnish and tartar sauce (optional) **Additional Supplement of £1**

Melone ✓ GF ✓ Sweet and juicy melon with fresh fruit

Gamberoni Orientale King prawns pan fried with ginger, spring onions, cherry tomatoes, parsley and Calabrian chilli flakes **Additional Supplement of £3**

Paté della casa La Corte home-made pâté of the day served with toast

Bruschetta Romana ✓ Toasted home-made bread topped with freshly chopped tomatoes, basil, garlic and parmesan shavings (✓ without the parmesan shavings)

Caprese salad GF Traditional Italian tomato and mozzarella salad with torn basil leaves, a sprinkle of oregano and drizzled with extra virgin olive oil

Main Courses

Farfalle al salmone Butterfly shaped pasta with fresh salmon with a touch of tomato and fresh cream **Additional Supplement of £3**

Lasagne Layers of pasta with bolognese and béchamel sauce

Risotto ai funghi porcini ✓ ✓ Risotto rice with onion, garlic, our secret blend of herbs, chestnut and porcini mushrooms

Penne arrabbiata GF* Penne pasta in a tomato sauce with spicy salami, onions and chilli (✓ Vegetarian alternative without salami available)

Agnolotti all'astice Pasta parcels filled with lobster in a sauce of Atlantic prawns, white wine, cream and a touch of tomato **Additional Supplement of £2**

Beef Stroganoff Tender strips of sirloin steak cooked in a creamy sauce with mushrooms, onions, paprika, a touch of red wine, French mustard and served with rice **Additional Supplement £5**

Pollo volcano Pan fried chicken breast strips cooked in a sauce of red onion, peppers, chilli, basil, garlic and tomato sauce. Served with rice.

Pollo alla crema GF* Pan fried breast of chicken cooked with cream, white wine, onions and mushrooms, served with potatoes and seasonal vegetables of the day

Seabass alla griglia GF* Freshly caught grilled sea bass served with potatoes and seasonal vegetables of the day **Additional Supplement of £5**

Salmone gamberetti Fresh salmon fillet cooked with cherry tomatoes, spring onion, atlantic prawns and a marie rose sauce, served with potatoes and seasonal vegetables of the day **Additional Supplement of £5**

Pizza

All our pizzas are 12 inch and have a cheese and tomato thin base (please advise if you want a thicker base)

Romana - Ham and mushroom

Salame - Spicy salami

Vegetariana ✓ - Mushrooms, red onion, peppers and sweet corn

Gorgonzola e mele – Gorgonzola cheese and sliced apple

Desserts

Please ask about today's selection

✓ vegetarian ✓ Vegan GF Gluten Free

GF* We can adapt this dish to a gluten free option if pre-ordered in advance

All our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - If you have a food allergy, please let us know before ordering.