

# RESTAURANT WEEK

1 april - 7 april 2019

## two courses 10.00

- add dessert for 3.00

- add a glass of sicani wine for 3.75

### STARTERS

**'pasta e fagioli' soup** (V)

ditaloni pasta, borlotti beans, focaccia

**tomato bruschetta** (V)

baby plum, yellow cherry & beef tomatoes,  
grilled ciabatta

**garlic focaccia** (V)

baked here every morning

**antonio's chicken liver pâté**

with red onion marmalade & grilled ciabatta

### PASTA / MAINS

**chicken milanese**

chicken breast, rosemary grana padano  
breadcrumbs, mixed salad, mustard dressing

**beef ragù linguine**

with prosciutto

**aubergine & ricotta penne** (V) (VO)

with tomato & ricotta salata

**cauliflower orecchiette** (V) (VG)

in a cauliflower and leek sauce with capers,  
kale, roasted cauliflower and a hint of chilli.  
with garlic and herb breadcrumbs

### DESSERTS

**chocolate bread & butter pudding** (V)

vanilla ice cream

**ice cream** (V)

arabica coffee & hazelnut / bitter chocolate /  
vanilla / strawberry / cherry

**sorbet** (V) (VO)

lemon / passion fruit / melon

(V) vegetarian (VG) vegan (VO) can be made vegetarian or vegan

We don't list every ingredient on our menus, but do ask if you'd like any more details. Please let us know if you are allergic or intolerant to anything. Unfortunately we cannot guarantee that there will be no cross-contamination between dishes; all dishes may contain traces of nuts

We have a separate gluten-free menu, just ask one of the team

The sicani wine with the set menu comes in a 175ml glass