

STARTER

PARMIGIANA DI MELANZANE – V

Aubergine layers with tomato, smoked mozzarella and basil.

POLPETTINE AL POMODORO

Meatball with garlic, parmesan and basil in tomato sauce.

CALAMARI

Fresh squid ring, battered deep fried, served with tartar sauce and fried courgettes.

BURRATA CON PROSCIUTTO

Burrata cheese with semi-blush tomato and parma ham.

BRUSCHETTA(V)

Toasted bread with fresh tomato, garlic and basil.

MAIN COURSE

SPAGHETTI ALLO SCOGLIO

Spaghetti with mussels, clams, prawns, squid and chilli in cherry tomato sauce.

PAPPARDELLE PESTO (V)

Fresh pappardelle with our home-made basil pesto.

PAPPARDELLE BOLOGNESE

Fresh pappardelle with our own made 8-hour slow cooked bolognese sauce.

BRANZINO

Fillet of sea bass, crispy pan-fried with celeriac puree served with roast vegetables.

POLLO AL PEPE VERDE

Chicken breast supreme with green peppercorn sauce served with roast vegetables

BISTECCA AL PEPE supplement £3

Char-grilled Angus fillet steak with peppercorn sauce served with chunky chips.

COTOLETTA DI POLLO

Chicken breast, breaded and pan-fried, served with chunky chips.

PIZZA

Diavola

Melanzane e Provola(V)

Salsiccia e Friarielli

Capricciosa

DESSERT

BANOFFIE PIE – TIRAMISU – ICE CREAM

SET MENU £36.00 + 12.5% service charge