 **OUR SET MENU AVAILABLE LUNCH AND DINNER**

**£24.50 for three courses £21.40 for two courses**

Opening hours Sunday to Thursday Lunch from 12.00pm - 2.30 pm. Dinner from 5.30 pm – 10.30 pm

Fridays and Saturday Lunch from 12.00pm – 2.30pm Dinner 5.30pm – 11.00pm

**Minestrone alla Genovese (V+)**

Fresh vegetable soup

**Mozzarella tricolore**

Tomato, mozzarella and avocado salad

**Prosciutto di San Daniele con melone**

Dry cured ham from the Friuli region of Italy served with fresh melon

**Salmone affumicato**

Scotch smoked salmon served with a dill sauce

**Gamberi con salsa piccante**

King prawns (shell off) deep fried in a light batter with chives and lemon zest then served with a spicy tomato sauce and chilli caramel

**Coppa di gamberetti**

Prawn cocktail (cooked and peeled prawns, lettuce and a Marie rose sauce)

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**Vitello ai funghi**

Escalope’s of veal cooked in a white wine, mushroom and cream sauce

**Pollo ai due peperoni**

Goujons of chicken cooked in a cream, Marsala wine, red and yellow pepper sauce

**Fegato alla griglia con pancetta**

Calves liver grilled to order with thin slices of Italian dry cured bacon

**Filetti di salmone Del Duca**

Fillets of Scotch salmon cooked with a fresh asparagus, cherry tomato, brandy and cream sauce

**Filetto di manzo alla griglia £9.50 extra**

Prime fillet steak grilled to order. Served with a porcini mushroom, peppercorn sauce or alla Rossini.

**Any pasta, gnocchi or risotto from the main menu.**

**All meat and fish main courses are served with potatoes and vegetables of the day**

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**Tiramisu (V)**

Coffee flavoured sponge, strega and mascarpone dessert

**Crespelle San Lorenzo (V)**

Pancake served cold with fresh cream, amaretti biscuits, amaretto liqueur and topped with fruits of the forest

**Bigné al cioccolato (V)**

Profiteroles filled with whipped cream and topped with chocolate sauce

**Gelati misti (V)**

A selection of home-made ice cream