

## REGIONAL DISH WITH GLASS OF WINE

Sardina a beccafico (Sicily) (f) (g) (su) £13.50  
Oven roasted sardines, bread crust, caponata

### Sample Special Set Menu

Available Mon to Sat Lunch  
2 Course lunch £10.95, 3 Course lunch £12.95  
2 Course dinner £14.95, 3 course dinner £17.95

#### Starters

Zuppa del giorno (v) (b)  
Freshly prepared soup of the day  
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Tortino di spinaci e parmigiana (d) (g) (e)  
Spinach, red onion & parmesan tartlet  
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Linguine al tonno (f) (g) (e) (su)  
Linguine pasta, tuna, cherry tomato, chilli, garlic & white wine  
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Sardine fritte (d) (g) (e) (f)  
Breaded deep fried sardines, garlic mayonnaise, rocket salad

#### Main Courses

Fegatini d' agnello, piselli e salsa verde (d) (f)  
Pan fried lamb liver, buttered peas, jersey royal potatoes & salsa verde  
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Pizza verdure (n) (d) (g) (e)  
Pizza with tomato sauce, peppers, tomato, courgette, rocket & pesto  
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Salmone fregola sarda e insalata (f) (g) (m)  
Pan fried salmon, fregola salad (fennel, capers, sundried tomatoes, sultanas,  
olive oil, chopped parsley) & honey mustard dressing  
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Porchetta pressata (b) (d) (m) (su)  
Pressed pork belly, wholegrain mustard mash, white cabbage, cider sauce

#### Desserts

Sweet of the day

Date & mascarpone tart (d) (g) (e)

Chocolate brownie with ice cream (d) (g) (e)

FERRARI'S