

PRIMI - STARTERS

SOUP OF THE DAY

CHORIZO ARANCINI stuffed with fonting cheese served with a cucumber yoghurt

DEEP FRIED CRISPY SQUID served with our handmade sweet chilli & ginger relish, rocket & lemon

CLASSIC TOMATO & BASIL BRUSCHETTA - plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

GRILLED HALLOUMI SALAD with mixed leaves, orange, mint & a balsamic glaze (v/gf)

SECONDI - MAIN COURSE

OVEN-BAKED CHICKEN BREAST stuffed with spinach, sun-dried tomato, provolone cheese served with mashed potato, green beans & a lemon cream sauce (gf)

TAGLIATELLE WITH PORK & BEEF MEATBALLS in a lightly-spiced Napoli sauce, served with fresh basil & parmesan shavings

ROASTED SALMON with a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & sautéed new potatoes (gf without the crust)

PORCINI & MIXED MUSHROOM RISOTTO garnished with fresh parsley & parmesan shavings (v/gf)

PORK FILLET WRAPPED IN PARMA HAM stuffed with smoked mozzarella, pancetta & shallots in a white wine & sage butter sauce served with mashed potato garnished with deep fried onions (£3 supplement)

2 COURSES £20 • 3 COURSES £25

SELECTION OF ITALIAN DESSERTS - £5 EACH

Sgroppino - Affogato al caffe - Tiramisu

REFRESHING DRINKS - £5 EACH

English classic - 'Best Bloody Mary in Cambridge'
Using our special recipe and served with all the accompanying elements
on the side so it can be finished to taste.

Italian classics - Prosecco, Aperol Spritz, Campari & Soda