

Il Signor Olivelli Raccomanda

VINO ROSATO

CORVO ROSA IGT ^{12%} 19.95 | £5.00

The aroma is rich, fragrant & fruity with the scent of wild berries

VINO BIANCO

INSOLIA DI SICILIA IGT ^{11.5 %} £15.95 | £4.00

Dry & full on the palate, with an intense fruity aroma

CORVO BIANCO IGT ^{12%} 19.95 | £5.00

The aroma is intense, delicate & fruity. Well balanced on the palate

CATARRATTO IGT ^{13%} £21.00 | £5.30

Delicate but has intense nectarine bouquet. Offers notes of fresh, elegant fruit and bitter almonds on the palate

VINO ROSSO

CORVO ROSSO IGT ^{12%} £19.95 | £5.00

The aroma is complex, fruity scents of Morello cherry, dry, full-bodied & persistent

NERO D'AVOLA IGT ^{14%} £21.00 | £5.30

This wine emanates sweet aromas of ripe red fruit. Intense, persistent flavours rich in cherry notes and pleasingly tannic at the end

Set Lunch

STARTER & MAIN COURSE £9.95

Midday—5pm

Specials

PRIMI

ZUPPA DI GIORNO Chef's soup of the day

BRUSCHETTA PAESANA The traditional toasted ciabatta, marinated vine tomatoes, onions and garlic

INSALATA MISTA (SMALL) Mixed leaf salad, vine tomatoes, cucumber, with Paradiso dressing

CALAMARI FRITTI Deep fried squid rings with tartar sauce

IMPEPATA DI COZZE Pan-fried mussels with garlic and black pepper

SECONDI

POLLO MILANESE CON SPAGHETTI POMODORO

Pan-fried chicken breast coated in breadcrumbs, served with spaghetti in tomato sauce

FUSILLI CON SALSICCIA E BROCCOLI

Fusilli pasta with Italian sausage, broccoli, shallots and cream

PENNE ARRABIATA WITH PRAWNS

Penne pasta with king prawns in a tomato and chilli sauce

PENNE ALLA NORMA

Penne pasta with fried aubergines and fresh mozzarella, in a tomato sauce

PIZZA PROSCIUTTO & FUNGHI

Ham, mushrooms, olives, mozzarella and tomato

INSALATA SERAFINO

Mixed leaf salad with goat's cheese, roasted red peppers, served with plain bruschetta and balsamic vinegar dressing

PRIMI

ASPARAGI IN PASTELLA £5.70

Deep-fried asparagus served on a bed of Parma ham

ZUPPA DI CECI, COZZE E VONGOLE £6.95

A delicious soup of chickpeas, mussels, clams, tomatoes and shallots; served with toasted bruschetta

BRUSCHETTA PEPERONI E POMODORO £5.20

Bruschetta topped with red and yellow peppers, vine tomatoes, mint, onion, garlic and basil

SECONDI

FUSILLI ALLE NOCI £9.20

Fusilli pasta in a creamy sauce with ham and lemon zest and topped with chopped walnuts

CANNELLONI CON MELANZANE £11.50

Cannelloni filled with aubergines and mozzarella cheese in a tomato sauce

ANATRA ALLA ROMAGNOLA £14.25

Duck in a sauce of tomato, porcini mushrooms, bacon and carrots; served with mashed potatoes

CALAMARI RIPIENI ALLE OLIVE £16.20

Squid stuffed with a melange of black olives, capers, squid, breadcrumbs, parsley; Slowly simmered in a sauce of cherry tomatoes, onions and garlic and served with bruschetta

An optional 10% service charge will be added to your bill