

PRIX FIXE MENU

Starter & Main

15.95

Monday to Saturday 12pm to 6:30pm

All dishes marked with a **PF**

STARTERS

HOMEMADE SOUP (V) **PF** 5.95
Served with croutons

CALAMARI 7.95
Fried calamari served with a homemade tartar sauce

MOULES WITH HOT CRUSTY BREAD 8.95
Mussels served with ciabatta bread in either a white wine, garlic & shallot sauce or a spicy tomato sauce

CAPRESE SALAD (V) (N) (GF) 6.95
Traditional tomato & basil salad with mozzarella

WHITEBAIT **PF** 7.95
Fried whitebait served with dill mayonnaise

TRIO OF GARLIC BREADS (V) **PF** 3.50
Bruschetta breads: Garlic, cheese & tomato

BRUSCHETTA VIERGE (V) 5.95
Mozzarella & rocket with sauce vierge

CHORIZO OLIVES (GF) **PF** 6.95
Succulent pan-fried chorizo & olives with torn mozzarella

MIXED OLIVES (VG) (GF) 3.20

PIZZAS

MARGHERITA (V) **PF** 9.95
Tomato base & mozzarella

SICILIAN PEPPERONI **PF** 12.95
Spicy tomato base, mozzarella & pepperoni

ITALIANA **PF** 13.95
Tomato base, mozzarella, prosciutto, rocket & parmesan

SALSICCIA **PF** 12.95
Tomato base, mozzarella, fennel seed & italian sausage

ACCIUGA **PF** 10.95
Tomato base, mozzarella, anchovy & caper

ORTOLANA (V) **PF** 11.95
Tomato base, roasted pepper, courgette & onion

PASTAS

CARBONARA LINGUINI **PF** 8.95/12.95
Pancetta & parmesan cream

RAGU **PF** 9.95/13.95
Traditional slow cooked pork & beef mince ragu with tortiglioni

HOMEMADE LASAGNE RAGU **PF** 9.95/13.95
Served with a mixed salad & garlic bruschetta

SEAFOOD LINGUINI 15.95
Calamari, prawns & mussels in either a cream or tomato sauce

LINGUINI VONGOLE **PF** 15.95
Clams & cherry tomatoes in a white wine, chilli & garlic sauce

ACCIUGA LINGUINI **PF** 8.95/12.95
Anchovies, capers & olives finished with fresh lemon juice

PENNE MONTE (N) **PF** 8.95/12.95
Carrots, green beans, broccoli, garlic mushrooms & pine nuts with lots of mozzarella & parmesan

All of our pastas can be made with gluten free pasta excluding the lasagne. Please inform your server.

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(N) NUTS

MAINS

MOULES ET FRITES 13.95
Mussels served with homemade chunky chips & ciabatta bread in either a white wine, garlic & shallot sauce or a spicy tomato sauce

CITRUS SEABASS 14.95
Pan-fried seabass in a fresh citrus sauce with crushed new potatoes

ITALIAN SAUSAGE **PF** 10.95
On a bed of honey & dijon lentils with caramelised red onion

LEMON CHICKEN PICCATA **PF** 15.95
Pan-roasted chicken breast in a zingy lemon & caper sauce with new potatoes

AUTHENTICA BURGER **PF** 13.95
Add CRISPY PARMA HAM 14.95
8oz beef patty with parmesan shavings & rocket served with homemade skin on chunky chips

CHICKEN MILANESE BURGER **PF** 13.95
Panko bread crumbed butterflied chicken breast with parmesan shavings & rocket served with homemade skin on chunky chips

AUTHENTICA FISH & CHIPS 14.95
Battered or grilled seabass served with petit pois & homemade tartar sauce

RIBEYE 17.95
Olive oil & herb marinated 8oz ribeye steak with sautéed spinach & garlic

LAMB RUMP STUFATO 16.95
Lamp rump with an exquisite italian bean stufato

AUTHENTICA MIXED GRILL 26.95
8oz ribeye steak, chicken breast, Italian sausage & bacon with skin on chunky chips

SIDES

ZUCCHINI FRITTI (V) 3.95

MIXED VEGETABLES (V) 3.95

FRIES (V) 3.95

CORIANDER HOUMUS (VG) 2.95

CHORIZO & POTATO 6.95

ROCKET & PARMESAN SALAD (V) 3.95

MIXED SALAD (VG) 3.95

GARLIC MUSHROOMS (V) 3.95

SAUTÉED SPINACH & GARLIC (V) 3.95

SKIN ON CHUNKY CHIPS (VG) 3.95

PEPPERCORN SAUCE 3.95

DIANE SAUCE 3.95

VEGAN

STARTERS

ARANCINI **PF** 6.95
Panko bread crumbed risotto balls stuffed with butternut squash & sage served with a traditional napoli sauce

CLASSIC BRUSCHETTA **PF** 5.30
Garlic rubbed ciabatta, tomato, basil & olive oil

BETROOT CRISPS & CORIANDER HOUMUS **PF** 5.95
Homemade coriander houmus with roasted beetroot crisps

MUSHROOM & TARRAGON BRUSCHETTA **PF** 5.95
Roasted mushroom & pepper with tarragon

BRUSCHETTA ORTOLANA **PF** 5.95
Roasted pepper, courgette & onion

TUSCAN WHITE BEAN DIP **PF** 5.95
Homemade cannellini bean dip with pitta

MAINS

SPICY BEAN BURGER **PF** 12.95
In a vegan brioche bun with homemade skin on chunky chips

AGLIO OLIO PEPERONCINO **PF** 5.95/7.95
Linguini tossed in olive oil, garlic & chilli

POMODORO LINGUINI **PF** 6.95/8.95
Fresh cherry tomatoes, olive oil & basil

ARANCINI **PF** 13.50
Panko bread crumbed risotto balls stuffed with butternut squash & sage served on tomato sauce with fresh chilli

PIZZA ORTOLANA **PF** 11.95
Tomato base, roasted pepper, courgette, onion & vegan style cheese

PIZZA CAPRICCIOSA **PF** 11.95
Tomato base, mushroom, olive & vegan style cheese

Due to the presence of nuts in some of our products, there is always the small possibility that nut traces may be found in any of our menu items, so please ask your server for allergy and dietary requirements. All prices include VAT at current rate. All gratuities are at your discretion. All weights stated are prior to cooking.