

## PRIMI - Starters

Soup of the day

Chorizo arancini stuffed with fontina 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)

Roasted courgette & peppers salad with rocket, pine nuts,  
goats' cheese fritters & rosemary oil (v)

## SECONDI - Main Course

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

Chicken saltimbocca in a sage butter & white wine sauce served  
with rosemary roasted potatoes & mange tout (gf)

Tagliatelle with pork & beef meatballs in a lightly-spiced Napoli sauce,  
served with fresh basil & parmesan shavings

Pan-fried cod fillet served on a bed of pancetta & beans stew, finished  
with fresh thyme (gf w/out bread)

Porcini & mixed mushroom risotto garnished with fresh parsley  
& parmesan shavings (v/gf)

**1 course £15 • 2 courses £20**

## 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