

BUON APPETITO E.....ALLEGRIA!



SERVING SUSSEX SINCE 1986

SPECIAL EVENTS

VEGETARIAN

Vegan options also available

CHECK OUR BLACKBOARD

FOR

FORTHCOMING EVENTS

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“Wine & Food Evenings”

Fri 29 - Sat 30 September 23
7pm start

5 courses, 5 wines £59.50 pp

BOOK NOW!

V RISOTTO FUNGHI & LIMONE £13.50

Arborio rice with a cream, lemon, herb and mushroom sauce, with fresh mozzarella & rocket

V CHARGRILLED PLANT STEAK £17.50

in an Italian tomato sauce or wild mushroom sauce. Served with potato choice and salad or vegetables

V L'ORTOLANA SALAD £15.95

Chargrilled and marinated aubergine, courgette, peppers & artichoke, with mushrooms, new potatoes and dressed olives

V MEDITERRANEAN CHEESE BAKE £15.95

Mediterranean cheese, ask for this week's choice, with tomato sauce & black olives. Served with potato choice and salad

V PENNE ALL'ARRABBIATA £12.00

Pasta in tomato, chilli and garlic sauce

V SPAGHETTI AL POMODORO £12.00

Diella's Italian tomato sauce

V TAGLIATELLE ALLA GORGONZOLA £13.00

Cream, Gorgonzola, celery

V PENNE ALLA BOSCAIOLA £13.00

Tomato sauce, mushrooms, peas & cream

V TAGLIATELLE AL SAPORE DI BOSCO £12.05

Cream, wine, mushrooms, rocket & Italian hard cheese

V SPAGHETTI AL RAGÚ CON SOYA £12.00

Pasta in a classic Bolognese ragú, made with soya mince

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT

£21.00

LUNCH 12pm-2pm

ON TUESDAY, WEDNESDAY, THURSDAY & FRIDAY

EVENING 6pm-9pm

STARTERS

Soup of the Day
(Please ask your server for today's choice)

Prawn Cocktail

Melon & Prosciutto Ham

Bruschetta ai Funghi

MAIN COURSES

Merluzzo al Forno

Cod fillet baked with tomato sauce and pesto

Mediterranean Cheese Bake

Maiale alla Valdostana

Pork loin chargrilled, in a cream, Calvados, onion & sage sauce

Pollo a Modo Nostro

Chicken breast, cream, wine, bacon, mushroom

above dishes served with potatoes (please ask) & vegetable of the day

Diella's Cod, Chips & Peas

2 COURSE DESSERTS CHOICE

Chocolate Fudge Cake - Fruit Salad - 2 Scoops of Ice-Cream