



◆ SET DINNER MENU ◆

13.95

STARTERS

MINISTRONE V GF on request

Traditional Italian vegetable soup finished with tomatoes & oregano,
served with crusty Italian bread

ZUPPA DEL GIORNO

Chef's soup of the day, served with crusty Italian bread

POLO FRITTO PICANTE

Deep fried chicken strips coated in a spicy batter,
served with a dressed salad & sweet chilli mayonnaise

PATE DELLA CASA

Homemade chicken liver pate, served with toast & a red onion marmalade

CROSTINO SCAMORZA

Smoked mozzarella & Parma ham grilled on Italian bread

MAINS

PIATTO DEL GIORNO

Chef's special dish of the day

PASTA DEL GIORNO V GF on request

Chef's pasta dish of the day

LASAGNA AL FORNO

Oven baked pasta sheets layered with Bolognese, bechamel sauce & mozzarella,
finished with parmesan & basil

POLO ALLA VALDOSTANA GF on request

Thinly sliced chicken breast in breadcrumbs, pan fried & topped with mozzarella & ham.
Served with spaghetti in a Napoli sauce

POLPETTE AL SUGO

Traditional Italian meatballs cooked in a Napoli sauce.
Served with toasted garlic bread



◆ SET LUNCH MENU ◆

9.95

STARTERS

MINISTRONE V GF on request

Traditional Italian vegetable soup finished with tomatoes & oregano

ZUPPA DEL GIORNO

Chef's soup of the day, served with crusty Italian bread

POLO FRITTO PICANTE

Deep fried chicken strips coated in a spicy batter,
served with a dressed salad & sweet chilli mayonnaise dip

PATE DELLA CASA V GF on request

Homemade chicken liver pate, served with red onion marmalade

CAPRESE

Sliced mozzarella, tomato & olive oil with basil and oregano.
Served with breadsticks

MAINS

PIATTO DEL GIORNO

Chef's special dish of the day

PASTA DEL GIORNO V GF on request

Chef's pasta dish of the day

PIATTO DEL GIORNO VEGETARIANA V

Chef's vegetarian dish of the day

RISOTTO GIARDINIERA V GF on request

Arborio rice cooked with peas, mushrooms, mascarpone & parmesan

POLO PEPE NERO GF on request

Chicken breast in a creamy black peppercorn sauce.
Served with a timbale of saffron rice