

2 courses: £19.95

3 courses: £22.95

Monday to Friday: 12:00pm-4:00pm
(Not available bank holidays)



Starters

PATE DI FEGATINI DI POLLO

Smooth homemade chicken liver pate with brandy, served with toasted ciabatta and apple Plum chutney

FORMAGGIO CAPRINO (V)

Goats cheese baked with rosemary, garlic & cracked black pepper served on sun blushed tomato and crusty bread

COCKTAIL DI GAMBERI E GRANCHIO (N)

Cocktail of Norwegian peeled prawns, crab meat and mango bound in our homemade marie rose with a hint of honey, mustard, orange and flamed brandy garnished with lemon and smoked paprika

SPICCHI DI PATATE (V,VE)

Roasted sweet potato wedges served with hummus & herbs dip

FUNGI MISTI

Sauteed mushrooms with garlic, brandy and cream sauce

INSALATA CAPRESE

Sliced fresh mozzarella and tomatoes drizzled with basil & oregano olive oil

ZUPPA DEL GIORNO

Please ask a member of staff for today's homemade soup

Main course

PENNE ARRABBIATA

Tube shaped pasta tossed with fresh chilli, onion, garlic & fresh tomatoes

BEEF STROGANOFF

Stir fried beef with cream, mushrooms, French mustard and brandy, served with rice

BRANZINO IN PADELLA

One side of seabass pan fried served on a bed of roasted potato and lemon creamy sauce

TAGLIATELLE POLLO E FUNGHI (N)

Egg pasta ribbon with sauteed chicken breast, forest mushrooms, cream, white wine and pesto

POLLO E PANCETTA PIZZA

Tomato base pizza with mozzarella, grilled chicken, crispy pancetta and parmesan shavings

POLLO MILANESE

Pan fried breaded chicken breast served with Napoli sauce

MEDITERRANEAN TART (VE)

Crisp basil & mase case filled with a base of Napoli sauce, grilled courgettes, mixed peppers, red onion and cherry tomatoes, finished with basil and pumpkin seed crumb

Desserts

GELATO ITALIANA (GF)

Selection of vanilla, chocolate and strawberry Italian ice cream

TIRAMISU

Layers of finger biscuits soaked in coffee liqueur and mascarpone cheese

BISCOFF CHEESECAKE

Italian biscuit base cheesecake, served with biscoff sauce

TEA OR FILTER COFFEE



Capri
MIRFIELD



LUNCH MENU