



## PASTA & RISOTTO

<b>SPINACH &amp; RICOTTA TORTELLINI</b> <b>V</b>	£ 11.50	<b>POLLO ALLA DIAVOLA</b> <b>GF</b>	£ 13.50
<i>pasta parcels filled with ricotta cheese &amp; spinach, served in a tomato &amp; baby spinach sauce</i>		<i>diced chicken breast with garlic, chillies &amp; peppers in a hot &amp; spicy creamed tomato sauce, balsamic &amp; cajun spices. Served on penne</i>	
<b>BOLOGNESE</b> <b>GF</b>	£ 11.50	<b>SPICY MEATBALLS</b> <b>GF</b>	£ 13.50
<i>minced Cumbrian beef cooked in tomatoes and onions with Italian sauce. Served on spaghetti</i>		<i>homemade beef &amp; pork meatballs, rich spicy tomato sauce. Served on spaghetti</i>	
<b>PASTA CON SPINACI</b> <b>V</b>	£ 11.50	<b>SEAFOOD MEDLEY</b>	£ 13.50
<i>spinach, wild mushrooms &amp; onions, white wine cream &amp; garlic sauce. Served on tagliatelle</i>		<i>mussels, prawns &amp; squids rings, light creamy white wine &amp; garlic sauce. Served on tagliatelle</i>	
<b>PASTA BELLA</b> <b>GF V</b>	£ 11.50	<b>POLLO CARBONARA</b>	£ 13.50
<i>Courgette, peppers, onions, olives &amp; garlic in a tomato &amp; herb sauce with a hint of chilli. Served on penne</i>		<i>chicken breast, smoked bacon, peppers cooked in a cream sauce &amp; Italian herbs. Served on penne</i>	
<b>SMOKED SALMON CARBONARA</b>	£ 13.50	<b>RISOTTO BLANCO</b> <b>GF V</b>	£ 13.50
<i>salmon &amp; prawns with asparagus in a cream sauce with Italian herbs. Served on tagliatelle</i>		<i>wild mushrooms, peppers &amp; asparagus, white wine &amp; cream sauce</i>	
<b>BEEF LASAGNE</b>	£ 12.00	<b>MUSHROOM LASAGNE</b> <b>V</b>	£ 12.00
<i>with toasted garlic ciabatta</i>		<i>with sour cream &amp; garlic toasted ciabatta</i>	
<b>RISOTTO DEL MARE</b> <b>GF</b>	£ 13.50		
<i>seafood medley of mussels, prawns, squid rings &amp; shellfish cooked with white wine</i>			

We do not have a separate vegan kitchen so all dishes are prepared alongside other non-vegan dishes. Every effort is made to avoid cross contamination but cannot be guaranteed.