

2 Courses £30

3 Courses £35

STARTERS

Bruschetta Pomodoro (Ve)

Chopped tomatoes with garlic, basil, and extra virgin olive oil on homemade toasted Italian bread served with a mixed leaf salad

Calamari Fritti

Crispy fried squid accompanied with rocket leaf and homemade aioli

Hand stretched Garlic pizza

Cheese, plain or tomato

Paté di Pollo

Smooth chicken liver paté served with homemade toasted Italian bread and onion relish

Gamberoni Piccanti

King prawns in chilli, garlic & lemon white wine veloute, Italian bread

Meatballs "Polpetti de Carne"

Pork meatballs, in a rustic herb & tomato ragu, gratinated with mozzarella & parmesan.

Croquettes

Homemade croquettes Chicken served with homemade aioli

MAINS

Spaghetti Carbonara

Spaghetti with pancetta in a parmesun egg yolk cream sauce (add chicken £1.00)

Linguine Gamberoni

WFresh linguine, king prawns, chilli, garlic, white wine, cougettes & tomato ragu

Rigatoni Preferito

Rigatoni pasta with pancetta, grated Parmesan, cream, and tomato sauce (add chicken £1.00)

Seabass Gremolata

Pan-fried seabass fillet with a lemon gremolata sauce accompanied with new potatoes and grilled asparagus

Pollo Parmigiana

Grilled chicken breast topped with Pomodoro Sauce and mozzarella, accompanied with fries

Bistecca Alla Griglia 7oz

Chargrilled sirloin steak, fries, peppercorn sauce

Justino's pizza

Any pizza of your choice (see in A La Carte menu)

DESSERTS

Tiramisu

Lady sponge fingers dipped in espresso and liqueur layered with sweet vanilla mascarpone zabaglione dusted with cocoa

Nutella cheesecake (contains nuts)

Velvety Nutella cheesecake over a biscuit base, topped with hazelnut praline

Creme Brulee

Creme Brulee glazed with sugar, dressed with fresh raspberries

Gelato Sorbet

Three scoops of your choice topped with a wafer including vanilla, chocolate, strawberry, pistachio, mint ice cream, lemon, or raspberry sorbet

