

2 courses £24.95 | 3 courses £29.95

Monday to Friday 12pm to 7pm

## Antipasti

### Zuppa del giorno

Chef's homemade soup of the day

### Bruschetta al pomodoro(v)(vg)

Toasted Altamura bread, cherry tomatoes  
garlic, red onion & olive oil

### Prosciutto & Melone

24 months aged cured Parma ham, cantaloupe  
melon & Port reduction

### Fritto misto

Deep fried light coat squid & whitebait  
with garlic & herb mayonnaise

### Cocktail di gamberetti & avocado

Prawn, crayfish & avocado cocktail, breadstick

## Secondi

### Bistecca di manzo ai funghi - +£5 Supplement

8oz 28 days mature rib-eye steak, peppercorn sauce,  
flat mushrooms, skinny chip

### Pollo alla Milanese

Pan fried breaded chicken escalope & spaghetti pomodoro

### Salmone al forno

Baked herb-crusted salmon, lemon  
critronette, Lyonnaise potatoes & green beans

### Cervo al vino rosso

Slow cooked venison stew, baby  
shallots, mashed potatoes & tenderstem  
broccoli

### Saccottini pear & formaggio (v)

Pear & goat's cheese ravioli in a Brandy  
pistachio sauce

### Pappardelle al Ragù

Fresh pappardelle egg pasta, braised beef  
ragù & creamy stracciatella cheese

### Paccheri alla Norma(v)

Traditional Sicilian pasta, fried aubergine,  
tomato sauce & aged dry ricotta cheese

## Dolci

### Formaggi +£3 supplement

Trio of best Italian cheeses & biscuits

### Tiramisù

Espresso soaked savoiardi, Baileys & mascarpone cream

### Gelati & Sorbetti (n)

Montalbano's homemade gelati & sorbets

### Affogato al caffè'

Homemade Fior di Latte gelato, espresso shot

Skinny chips £3.95 Zucchine fritte £4.25  
Seasonal vegetables £4.25 Mixed salad £3.95

Midweek Menu