

SET MENU

TWO COURSES 28

THREE COURSES 32

STARTERS

Gamberoni alla Diavola - Sautéed king prawns with cherry tomatoes, white wine, garlic & chilli

Calamari Fritti - Deep fried calamari served with a wedge of lime & tartar sauce

Bruschetta (v) - Chopped fresh tomatoes with a touch of garlic on a warm toasted bread, drizzled with extra virgin olive oil & fresh basil

Funghi Fritti (v) - Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise

Focaccina (v) - Pizza bread drizzled with extra virgin oil & fresh rosemary

Insalata Tricolore (v) - Buffalo mozzarella, tomatoes & avocado

MAINS

Penne all'Arrabbiata (spicy) (v) - Traditional Roman recipe with pan-fried chilli, garlic in parsley & tomato sauce

Risotto Vegetariano (v) - Roasted Mediterranean vegetable risotto in a light tomato sauce with a hint of chili

Pizza Diavola (spicy) - Tomato sauce, fioridilatte mozzarella, Napoli salami, fresh chillies & fresh basil

Rib Eye 9oz - Our well marbled steak is succulent & full of flavour

Salmone alla Griglia - Grilled salmon fillet served with green beans, baby potatoes in a cream & pesto sauce

Stinco di Agnello - Slow-roasted tender lamb shank in rosemary & mint gravy served with mash potato

DESSERTS

Homemade Tiramisu - Il Pellegrino's signature homemade tiramisu

Homemade Berry Panna Cotta - Creamy vanilla panna cotta topped with a mixed berry compôte

Homemade Chocolate Brownie - Homemade chocolate brownie served warm with vanilla ice cream

Please make us aware of any allergies or intolerances as not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens

(v) Vegetarian

This menu cannot be used in conjunction with any other offers or discounts

A discretionary service charge of 10% will be added to the bill