

# ambrosia

## caffè & ristorante

### SET MENU

Monday to Thursday 5:00pm – 7:00pm / Sunday 1:00pm – 5:00pm

Two-Course / Three-Course £12.95 / £15.95

Two-Course with bottle of house wine for two people £40.00

Three-Course with bottle of house wine for two people £45.00

### STARTERS

#### **Zuppa del giorno**

Homemade soup of the day served with bread

#### **Bruschetta con pomodori**

Ciabatta bread topped with red onion, tomato, garlic, basil & olive oil

#### **Polpette al pomodoro**

Italian meat balls, pomodoro sauce, mozzarella, ciabatta bread

#### **Pane**

Selection of bread with tapenade

### MAINS

#### **Pollo alla pizzaiola (GF)**

Panko breaded chicken breast, pomodoro sauce, mozzarella cheese, salad

#### **Lasagna al forno**

Baked pasta layered with Bolognese, béchamel, tomato sauce & parmesan

#### **Tagliatelle Bolognese**

Mince beef & garlic traditional ragu with tomato

#### **BBQ Pulled pork ciabatta**

BBQ sauce, salad, French fries

#### **Spaghetti Carbonara**

Bacon in a creamy parmesan sauce

#### **Penne con Verdura (V)**

Mediterranean roast vegetables, pomodoro sauce

#### **Create Your Own Pizza**

Tomato or BBQ base, mozzarella and your choice of two toppings:

Ham, Pepperoni, Meatballs, Chicken, Jalapenos, Olives, Red onion, Mushrooms, Roasted vegetables, Pineapple, Cherry tomatoes, Pesto & Rocket

### DESSERTS

#### **Dessert of the day**

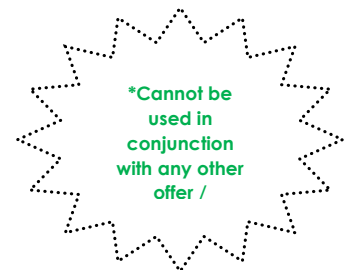
(Please ask server for details)

#### **Chocolate fudge cake**

Served with vanilla ice-cream

#### **Selection of ice-cream**

Served with choice of sauce



*\* Gluten free pasta available (please ask server)*

**\* Please inform your server if you are ordering from the set menu**

**(GFO = Available in Gluten Free Option, GF = Gluten Free, VGF = Vegan Friendly, V = Veg.)**

Please inform your server of any specific dietary requirements, some dishes may contain nuts.

A discretionary 10% service charge is added to parties of 6 or more.