

THE FIESTA MENU

TWO COURSES £16

Monday - Thursday 4-10 pm | Friday & Saturday 12-4 pm | Sunday From 5.30 pm

SMALL PLATES

GARLIC MUSHROOMS ON TOAST (V)

Creamed mushrooms,
Parsley & chives

PATATAS BRAVAS (V)

Golden potato skins,
garlic mayonnaise,
salsa picante

VEGETABLE SOUP (V)

Slow-cooked seasonal vegetables,
herb croutons, toasted bread

BURRATA BRUSCHETTA (V) (N)

Cherry tomatoes, burrata,
pesto & basil,
balsamic glaze

GARLIC & OLIVE BREAD (V)

Stone-baked garlic bread,
marinated green olives
oregano

BIGGER PLATES

CHICKEN STEAK

Choose your sauce:

Three Peppercorn |
Arrabbiata |
Al Crema | Diane
Oregano salt fries

LASAGNE

Slow-cooked beef ragu,
parmesan, mozzarella
tomato, béchamel

MARGHERITA (V)

Tomato, mozzarella
basil

*Make it your own
don't be shy*

SPAGHETTINI BOLOGNESE

Slow-cooked beef ragu,
Soffrieto, parmesan
Italian herbs

MILANO BURGER

Crispy chicken, provolone, tomato,
lettuce, red pesto mayo, milk bun.
Served with oregano fries

THE HALF & HALF ITALIAN

(Perfect for sharing, minimum 2)

Hot honey pepperoni pizza
& rigatoni pollo e funghi pasta

CHEF'S CURATED SPECIALS

RUMP STEAK 250G

(+£5 supplement)

Oregano salt fries & three peppercorn sauce

MEDITERRANEAN FISH & CHIPS

(+£4 supplement)

Herb-battered sea bream, balsamic vinegar chips,
red pesto mayo & minted yoghurt

*Save a little room...
our desserts are worth it.*

*Two for £13 cocktails
Mojito | Strawberry Daquiri | Aperol Spritz*

Allergen Notice

Please inform your server of any allergies or dietary requirements. All dishes are prepared in an environment where allergens are present. Full allergen information is available upon request.

(V) VEGETARIAN | (VE) VEGAN | (N) CONTAINS NUTS





MAÑBOS