

# LUNCH & EARLY EVENING MENU

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

MONDAY TO SATURDAY | 12NOON - 6PM

## PRIMI

**PANE ALL'AGLIO** | Hand-stretched garlic bread, tomato & fresh basil (v)

**MINISTRONE** | Vegetable soup, tomato & ditalini pasta, basil pesto (v) (n)

**BRUSCHETTA AL POMODORO** | Classic tomato & basil, toasted ciabatta (v)

**CALAMARI FRITTI** | Crispy fried calamari, roast garlic mayonnaise & lemon

**BRUSCHETTA CON GAMBERONI** | King prawns, chilli & lemon, toasted ciabatta

**INSALATA DI CESARE** | Grilled chicken, crispy pancetta, gem lettuce, croutons & Grana Padano

## SECONDI

**PIZZA TONNO** | Wild Calabrian tuna, tomato, capers, Leccino olives, bottarga & fresh oregano

**PIZZA PICCANTE** | Spicy Calabrian sausage, roast red pepper, tomato & Campania DOP buffalo mozzarella

**RISOTTO FUNGHI** | Mushrooms, truffle oil & cheese wafer (v)

**LINGUINE AI GAMBERONI** | King prawns, courgette, chilli & flat leaf Italian parsley

**CALZONE** | Fennel salami, buffalo ricotta from Campania, tomato & fresh basil

**BRANZINO** | Sea bass, potatoes, black olives & capers

**POLLO PARMIGIANA** | Crispy fried free range chicken breast, Campania DOP buffalo mozzarella, fresh basil & spaghetti pomodoro

**BISTECCA** | Flash grilled steak, marinated 24 hours, chargrilled & served medium, garlic & parsley butter, house cut chips  
(a £2.00 supplement charge will apply)

## DOLCI

**TIRAMISÚ** | Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder (n)

**CROSTATÀ DI MELE** | Baked apple & almond tart, vanilla ice cream (v) (n)

**TORTINO AL CIOCCOLATO** | Warm chocolate fondant stuffed with chocolate truffles, salted caramel ice cream (v)

**GELATO MISTO** | Selection of homemade ice creams (v) (n)