

## LUNCH MENU

**£6.45 1 Course**

**£8.25 2 Courses**

**£9.95 3 Courses**

All served with Coffee or Tea

We can also provide Gluten Free Bread, Pasta and Pizza Bases for your Lunch (£1 supplement)

### ANTIPASTI – Starters

**Prawn Cocktail** – Atlantic Prawns on a bed of Lettuce with Marie Rose Sauce **(GF)**

**Melone e Fragole** - Melon Pieces with Fresh Strawberries **(V) (GF)**

**Insalata Caprese** – Beef Tomato, Mozzarella and Basil Oil **(V) (GF)**

**Bruschetta Mozzarella** – Mozzarella Cheese on Garlic Ciabatta **(V)**

**Bruschetta Pomodoro** – Tomato, Red Onion, Basil on Garlic Ciabatta **(V)**

**Bruschetta Funghi** – Sautéed Garlic Mushrooms on Garlic Ciabatta **(V)**

**Minestrone** – Mixed Vegetables in a Tomato Broth Soup **(V) (GF)**

**Arancini** – Fried Breaded Balls of Rice filled with Beef Ragù, Peas & Mozzarella with a Spicy Tomato Sauce

**Mozzarella Fritta** - Fried Breaded Mozzarella with Spicy Tomato Sauce **(V)**

**Crochette di Prosciutto** – Potato & Ham Crochettes with a Spicy Tomato Sauce

**Melanzana all Pomodoro** – Ovenbaked Aubergine with Mozzarella & Tomato Sauce **(V) (GF)**

### INSALATE E FRITTATA – Salads & Omelettes

**Tonno sott'Olio** - Tuna in Olive Oil, Seasonal Leaves, Spinach Leaves, Black Olives, Cherry Tomatoes and Caperberries, **(GF)**

**Pollo Arrosto** - Roasted Chicken Breast, Seasonal Leaves, Tomatoes, Black Olives, Parmesan Shavings, Croutons, Capers and Balsamic Dressing

\*The above Salads can be enriched with diced Buffalo Mozzarella 2.00

**Frittata** – Italian style Omelette made with 3 Free range eggs and a choice of 2 fillings served with a salad garnish.

Choose from Cooked Ham, Pancetta, Gorgonzola, Mozzarella, Parmesan, Spinach, Mushrooms, Tomatoes, Peppers, Aubergines, Onions.

### PASTE – PASTAS

**Ravioli Spinaci e Ricotta** – Ravioli with Spinach and Ricotta in a White Wine and Sage Butter Sauce **(V)**

**Spaghetti all'Arrabbiata** – Chilli, Garlic and Tomato Sauce **(V)**

**Spaghetti alla Norma** – Diced Aubergines, Fresh Basil, Tomato Sauce with Parmesan Cheese **(V)**

**Penne Piccola Italia** – Melted Mozzarella, Cream, Mushrooms and Tomato Sauce **(V)**

**Lasagna Tradizionale** – Egg Pasta with Beef Ragù, Bechamel Sauce and Mozzarella

**Spaghetti alla Carbonara** – Sauteed Pancetta, Pecorino Cheese, Egg, Touch of Cream and Fresh Herbs

**Fettucine al Ragù** – Fettucine Pasta with a Beef Ragù Sauce

**Spaghetti ai Frutti di Mare** – Tomato Sauce, Chilli, Mussels, Squid Rings and Tentacles and Atlantic Prawns

**Fettucine al Salmone** – Fettucine Pasta with Smoked Salmon and Cream Sauce

**Risotto con Pollo** – Chicken and Mushrooms in a Cream and Tomato Sauce

**Risotto con Verdure** – Courgettes, Carrots, Asparagus Tips with a Fresh Herb and Parmesan Broth **(V)**

## **PIZZE – Pizzas**

**All our pizzas are hand stretched to a thin base and stone-baked**

**Margherita** – Tomato Sauce, Mozzarella, Fresh Basil, Oregano **(V)**

**Verdure Grigliate** - Grilled Aubergines, Courgettes, Cherry Tomatoes, Peppers, Mozzarella, Oregano **(V)**

**Napoletana** - Anchovies, Capers, Mozzarella, Tomato Sauce, Oregano

**Crudo e Rucola** - Prosciutto Crudo di Parma, Mozzarella, Tomato Sauce, Rocket, Parmesan, Orgeano

**Calabrese** - N'Duja Spicy Spreadable Salami, Soppresata Calabrese, Mozzarella, Beef Tomatoes, Fresh Basil, Oregano

**Capricciosa** – Black Olives, Artichokes, Prosciutto Cotto, Mushrooms, Tomato Sauce, Mozzarella, Oregano

**Alpina** – Goats Cheese, Caramalised Onions, Spinach, Tomato Sauce, Mozzarella, Oregano

**Pancetta e Cipolla** – Sliced Pancetta, Caramalised Onions, Dolcelatte, Tomato Sauce, Mozzarella, Oregano

## **Pizze Bianche – White Pizzas**

**Quattro Formaggi** - Gorgonzola, Parmesan, Asiago, Mozzarella, Oregano **(V)**

**Rustica** – Tuscan Sausage, Potato, Mozzarella, Oregano

## **I DOLCI – Desserts**

### **Tiramisù Tradizionale**

*Made according to Graziano's mothers recipe. Coffee soaked Savoirdi Biscuits layered with a Mascarpone Cream and dusted with Cocoa Powder.*

### **Pannacotta alla Vaniglia (GF)**

*Vanilla Pannacotta with Toffee Sauce*

**Gelato (2 Scoops) (GF)**

*Traditional Italian Ice Cream*

*Choose from Vanilla, Strawberry, Chocolate, Pistacchio, Stracciatella, Amarena Cherry, Lemon Sorbet, Orange Sorbet*

**Affogato al Caffè (GF)**

*Vanilla Ice Cream served with a shot of Espresso*

**Crema di Cioccolato e Nocciole (GF)**

*A Chocolate and Hazelnut Cream Mousse*

- We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any allergies.
- (V) Dishes suitable for Vegetarians (GF) Dishes which are Gluten Free
- A discretionary 10% service charge will be added to all parties of 6 or more