



## MENU DEL PRANZO

Thursday – Saturday: 12pm - 4pm

**2 COURSES 15 | 3 COURSES 20**

Please note some dishes are subject to a supplement

### STARTERS

Soup of the day, homemade bread

Loaded potato skins, with mozzarella, pepperoni & jalapeños

Bruschetta – Toasted semolina bread, heritage tomatoes, red onion, basil & garlic **V**

Italian Flatbread with goat's cheese, caramelised onions, rocket & pesto **N V**

Cozze Piccante – Steamed mussels, nduja cream sauce, homemade bread

### MAINS

Pizza Calzone – Mozzarella, tomato, pepperoni, red onion & mushrooms  
(Add Bolognese sauce for £1.50)

Risotto with wild mushrooms, butternut squash & truffle **V**

Tagliatelle Amatriciana – Cured pancetta, onion, mushrooms, garlic & chilli in a rich tomato sauce

Pollo Cacciatore – Baked chicken supreme in a tomato, white wine, olive & bell pepper sauce, seasonal vegetables

Fish of the Day (please see our specials menu for description) (£4 supplement)

### DESSERTS

2 scoops of ice cream (Strawberry, vanilla, chocolate, pistachio **N** or salted caramel)

Tiramisu

Pistachio Affogato – Pistachio ice cream, amaretti biscuits, espresso shot **N**

**\*Please note that we can not substitute any dishes on this menu**

**N** - contains nuts. Please note that all our food may contain traces of nuts. A **GF** lunch menu is available - please ask.

**V** - suitable for vegetarians. Please advise us of any allergies or dietary requirements prior to ordering.